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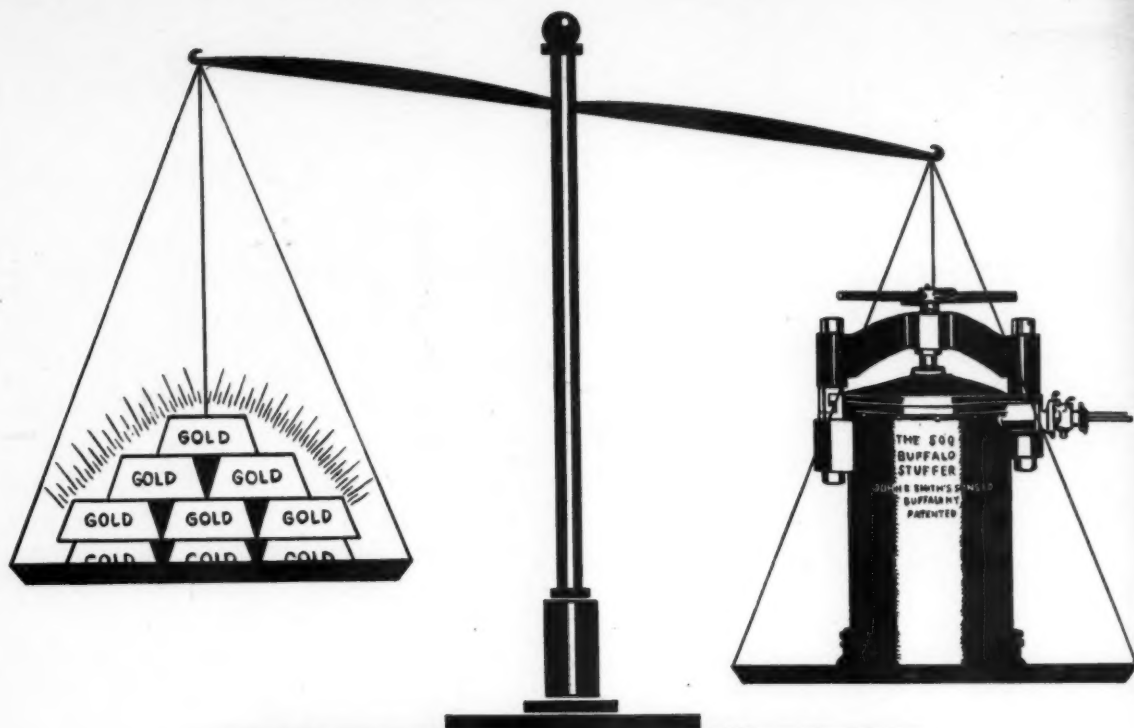
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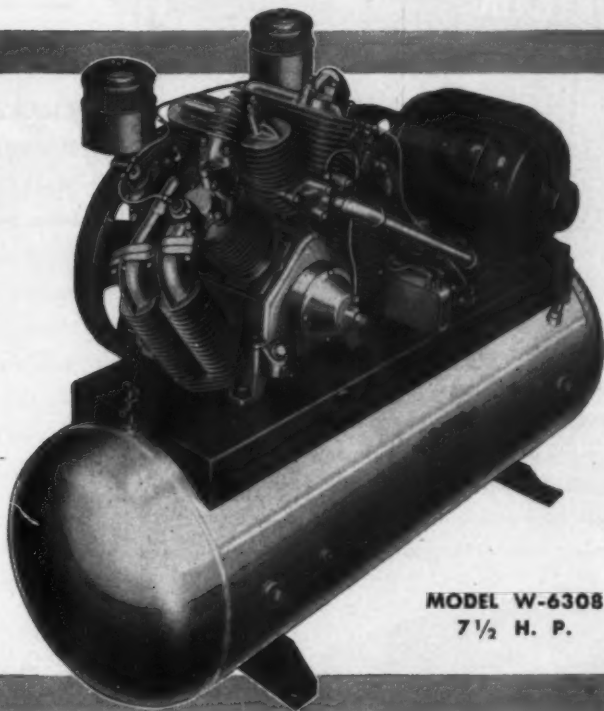
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# THE NATIONAL PROVISIONER

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JUNE 11, 1949

Number 24

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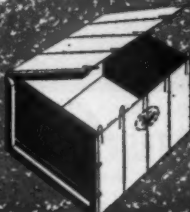


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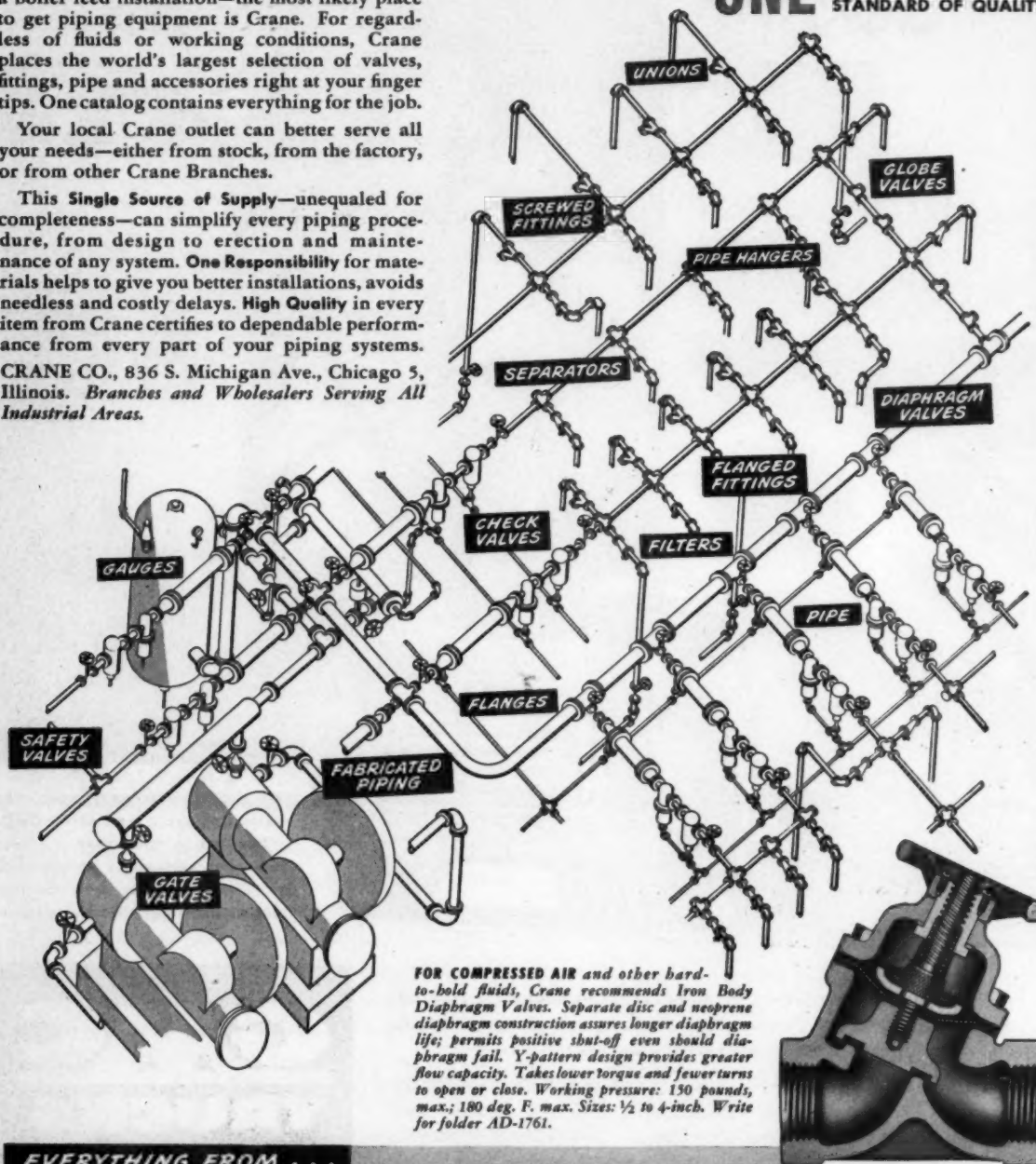
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## CIO Program Calls for Wage Increase, Security Benefits and End of "Speedup"

**T**HE CIO United Packinghouse Workers union will ask for a "substantial wage increase" in addition to social security benefits and pensions in forthcoming negotiations with packers. Delegates to the union's annual convention in Estes Park last week approved a program which would have a goal of 40 hours pay for a 30-hour work week in order "to avoid widespread unemployment and preserve members from starvation on short weeks." No specific wage increase was set.

The union claims to represent 200,000 members employed in meat packing, sugar and allied industries. Its contracts with major packers expire August 11.

In his keynote address, Ralph Helstein, UPWA president, named three "major economic problems" which must be solved in the coming negotiations.

"First, our members need protection from the economic hazards of sickness, accidents, hospitalization or old age. Few, if any, of our workers can afford to provide these forms of insurance for themselves and their families," Helstein said.

"It has been and is our position that these various means of security should be financed as part of regular working conditions—the employer assuming the cost just as he does the cost of machinery, equipment and other capital goods. We have made some progress in this general direction through the incorporation of relatively liberal sick leave provisions in many of our agreements.

"Second, we must have in mind that the greatest reality of present day life to the membership of our union is the need for a general wage increase. Reduction in hours which this union foresaw and warned against at the time of our strike last year has already taken place in a substantial way. With this reduction in hours has come increased layoffs and reduced annual incomes. These needs can be met only by a general wage increase.

"Third, the most pressing, the most serious and perhaps the most difficult problem which we have faced in plants throughout the nation in the last months has been the institution of the speedup by the companies and this is not peculiar to the packing industry. . . . We must seek in every way, through the collective bargaining processes, to establish controls over these practices. We cannot accept a continuation of the management philosophy that the establishment of work loads is its exclusive prerogative."

Bargaining aims for the new contracts include elimination of wage in-

equities and differentials and the multiple rate system; guaranteed annual wage; achievement of a union shop; liberalized vacation benefits; overtime pay for work on Saturdays, Sundays and holidays; minimum clothing and supper allowance, and a minimum of 30 minutes a day for tool preparation.

Lyle Cooper, UPWA research director, said the average meat packing plant employee earns \$1.23 an hour but that two-thirds of the production workers make less.

A battle between the international executive board of the UPWA and Local 28 of the Swift Chicago plant, representing about 4,800 workers, was brought before the convention. Local 28 has been sharply critical of the policies of Helstein and other international officers and union leadership in the Chicago district, for alleged Communistic leanings, among other things. A year ago the local union stopped making per capita payments to the international and last September the UPWA suspended Local 28's top officials and put Harold Nielsen, UPWA Chicago area district director, in charge of the local's affairs.

The convention upheld a report of the credentials committee not to reinstate the local or permit any of its representatives to be seated as delegates. Andrew Pitts, ousted president of Local 28, and Ralph Gantt, chief steward, contended that the international has no power to suspend officers of a local union who are elected by members.

This week in a Chicago superior court Judge Frank M. Padden ordered the release of Local 28's funds by the Amalgamated Trust and Savings Bank and instructed John J. Enright, attorney for Local 28, to prepare a summary judgment against the bank. The court dismissed the UPWA petition to intervene in the case on behalf of the bank, stating that the international had no right to instruct the bank to withhold funds which belonged to members of the local. Local 28 officials have contended that they were unable to pay the per capita tax since the international had held up their funds.

Swift & Company has stated that in forthcoming contract negotiations it will bargain with whoever is the legal representative of the local. Local unions are privileged to name their bargaining agents. Ordinarily they name the international officers if they wish to bargain for a master agreement, which has been customary for a number of years. In this case it may be necessary for the local or the international to petition the NLRB for an election to determine who has the bargaining rights.

## Agriculture Committee Studying Plan for Direct Payments to Hog Raisers

The House agriculture committee began hearings this week on legislation to authorize immediate supporting prices of hogs through direct payments to producers. The committee has agreed to consider whether this authority should be extended to farm chickens, eggs, milk, potatoes and wool. Originally Secretary Brannan's request had been for direct payments this year on hogs and milk. With the addition of the other items it appears that the House, which has taken a cool attitude toward the Brannan plan, will be less likely to act on the measure this session. When Brannan at first proposed a limited "trial run" of direct payments to producers whenever it became necessary to support hogs, there seemed to be little opposition.

As the first witness in the committee hearing, Brannan put the priority list on "trial run" legislation as follows: potatoes first, hogs second, followed by wool, eggs and milk. He estimated that the alternative to a direct payment program would be the purchase of approximately 1,000,000,000 lbs. of pork and figured the cost overall at \$230,000,000. He was unable to make any direct estimate of the cost under the direct payment program.

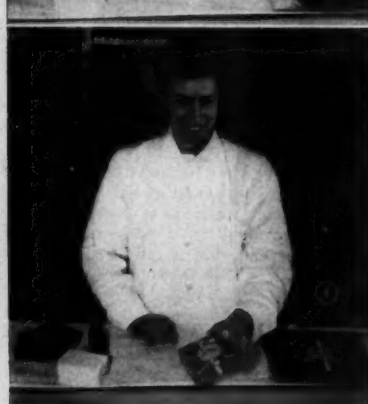
When Representative Pace, chairman of the sub-committee, stated that the committee doubts that the Brannan plan as a whole can be given favorable consideration at this session, Brannan voiced no objection. He minimized the sympathetic relationship between pork and other meat when Representative Hope asked the effect on the price of cattle and beef if pork were allowed to seek its own level in the market place, theoretically encouraging production of pork. Brannan added, however, that when the supply of pork became sufficient to meet demand at a reasonable price, it would be necessary to impose marketing quotas or other product restrictions. He said he believed that acreage restrictions and marketing quotas on corn might be effective restrictions for hogs.

## TAFT-HARTLEY LEGISLATION

The Senate has pushed ahead of other legislation the repeal of the Taft-Hartley Act and while it is expected that debate may last three weeks or more, it probably will send a bill to the House before the House labor committee can report out another bill. It appears that the "moderate" amendments proposed by Senator Taft and a coalition of Republicans and southern Democrats will prevail and that most of the Taft-Hartley provisions will be saved.



# IDEAS ON WRAPPING FRANKS FOR SELF-SERVICE



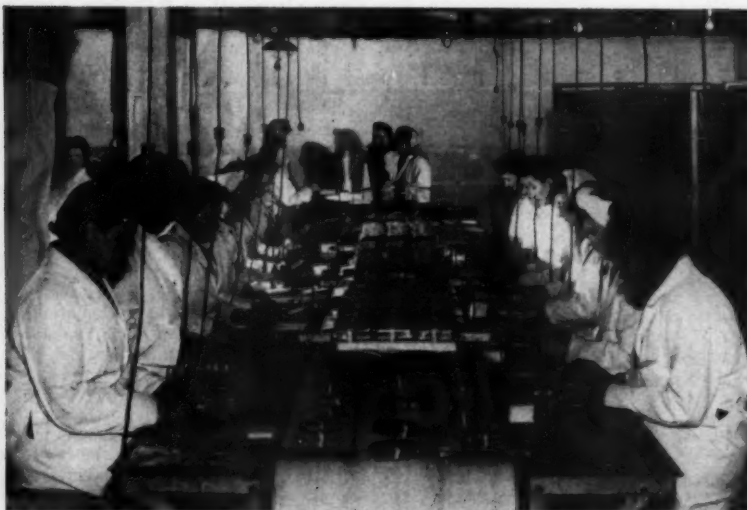
**W**ITH self-service sale of meat definitely on the increase (see *THE NATIONAL PROVISIONER* of May 14, page 36), packers and sausage manufacturers are showing greater interest in the phase of the operation for which they appear, at present, to be best fitted—the packaging of sausage and processed meat products in consumer size packages for self-service or service sale.

Although meat processors have been packaging some products for years, they have found that expansion into the new field has brought many problems. So far, self-service packaging operations in most plants are definitely on an experimental basis and leave much to be desired from the standpoint of efficiency and economy.

An article in *THE PROVISIONER* of April 30, page 20, gave an overall picture of self-service packaging as it is practiced in the plant of Richter's Food

## HOW ONE PLANT DOES IT

At the plant of the Boston Sausage & Provision Co.: 1. Placing the cardboard backing. 2. Sealing the bottom seam. 3. Sealing the tucked ends. 4. The completed package. Below is shown the frankfurter packaging line. Metal strips above the conveyor at the sides separate the belt into three parts with the center strip carrying finished packages and the sides the 1-lb. pans of frankfurts (not shown) from the check-weigher to the wrapper-scalers.



Products, Inc., Chicago. This article, however, will concentrate on some of the ideas being employed in packaging one kind of product—the frankfurts—by hand in transparent film.

Other types of packages and mechanical methods are, of course, being successfully employed in packaging frankfurts. However, it has seemed desirable to limit this discussion to the manual production of five-sided visibility units and to cover other packages and methods in a further article at a later date.

A number of firms have been having considerable success with the sale of frankfurts in one-pound and smaller self-service units. *THE PROVISIONER* has been watching with interest the frankfurts packaging operation in several plants and has also been supplied with information by Jack Manion of Milprint, Inc., Milwaukee, and by others in the field.

While the operations involved in producing a five-sided visibility package of frankfurts vary somewhat from plant to plant, the major elements are as follows:

1. Selecting and scaling the sausage to make a unit of predetermined weight.
2. Placing and holding the sausage in correct position on heat-sealing transparent film.
3. Placing a cardboard backing on top of the frankfurts.
4. Bringing together and lapping slightly two sides of transparent film.



5. Heat sealing the sides of the film brought together.

6. Tucking the ends of the package.

7. Heat sealing the ends of the package.

Various methods are employed to telescope certain of these manual operations in the interest of production efficiency. For example, as will be explained later, the sausage may be weighed on the wrapping film in a form which holds the pieces in correct position while the subsequent lapping, tucking and heat sealing steps are being carried out. Two-iron techniques for sealing package ends have also been developed, as well as a method involving a stationary vertical heating plate with which the bottom and ends of the package are brought into contact for sealing.

One interesting operation in which both natural and artificially-cased franks were being packaged in 1-lb. and ½-lb. units was observed in the plant of the Boston Sausage & Provision Co. in Boston, Mass. Several of the steps are shown in pictures on pages 12 and 17.

In this plant weighing and wrapping are separate and specialized operations. Frankfurts are dumped on a table and a worker there makes up 1- or ½-lb. units (minus one frank) in shallow square pans. These are passed to the check-weigher who selects one frankfurt to bring each pan's content up to the correct predetermined weight. The check-weigher is kept supplied with frankfurts of different weight to facilitate her work. It has been found that the check-weigher develops a selection sense so that she can quickly choose the correct frankfurt to make the desired weight.

### Sausage Arranged in Pans

The worker preparing the pans for the check-weigher arranges the sausage in the same way they will be packaged. She is able to position the sausage more economically than the check-weigher and her work makes it possible for the wrapper-sealers to perform more efficiently.

The filled pans are placed on a conveyor belt which carries them to the wrapper-sealers. This wide conveyor belt is divided into a center and two side strips by metal dividers; the two side belts carry the pans of sausage to the wrapper-sealers and the center belt transports the packaged product to the foot of the line.

Each wrapper-sealer's station is supplied with printed cellophane wrappers, baseboard cards and a sealing iron held in position on a simple cradle. Sealing irons are kept off the table to reduce the heat loss.

The operator places a wrapper in front of her and dumps the frankfurts from the pan onto the center of the film. The franks are then in correct position for wrapping and the operator can place the backboard on top of the sausage, fold over the two sides and seal the junction with the iron. A simple confectionary tuck is employed on the

### FORM HOLDS SAUSAGE

In this operation the frankfurts lie snugly on the transparent film in an open-ended form on the pan of the scale used for weighing them. They are held firmly in place during wrapping and after the package has been sealed along the bottom a two-iron technique can be employed in sealing the ends of the self-service unit. The scale should lock during the wrapping operation.



ends and they are then heat sealed.

The firm uses 300 weight LSAT cellophane for this package. The cardboard is of a semi-greaseproof type, one side of which is used for printing recipes.

Producing a 1-lb. package, it is estimated that each wrapper-sealer can turn out two units per minute. Labor cost runs from 1½¢ to 2½¢ per unit, depending on the efficiency of the operator. This cost rises as less experienced operators are added to the gang or operations are shifted to the ½-lb. package.

Attempts to speed up the hand wrapping operation in various industry plants have been centered mainly on

weighing, forming the unit and sealing the wrap. Processors have found that the job of assembling and holding the frankfurt links in a semi-rigid block during wrapping is time-consuming. It may be recalled that in the Richter plant the franks are first put through a Kartridg-Pak machine and then each band of ten is folded over so as to make a compact double-row unit with five franks in each row. The unit is placed on a backboard on top of a sheet of transparent film and is then placed in a Corley-Miller machine which completes the wrap and seals the package.

There have been some other rather interesting developments along the line of unit forming. The packaging department of one midwestern plant has experimented successfully with the following technique:

The wrapper-sealer assembles the eight or ten individual franks making up a 1-lb. unit in a special form on the pan of her scale. This form has front and back vertical walls to hold the franks in a compact block on the transparent film (laid in the form before the franks are positioned), but its ends are open. The form (see the picture above) holds the frankfurts in place while wrapping and sealing are performed on the scale and frees both of the operator's hands for these operations.

Use of this form (and another somewhat similar device to be described later) makes it possible to use two sealing irons for end sealing. Since the unit is held in fairly rigid shape and in position once the seal has been made along the top seam, it is possible to seal the right tucked end with an iron in the right hand and the other end with an iron in the left hand.

In one packer's packaging laboratory it was even demonstrated that both ends can be sealed simultaneously by applying the sealing irons in the operator's hands to both ends of the package and bringing them up over the top with a wiping motion. While the seal was not as neat as if it had been hand tucked and sealed, it did make a binding joint. There is some reason to believe that an operator could be trained to make pre-

(Continued on page 17.)



### HOLDS FRANKS IN PLACE

Above pictures show frankfurt wrapping and package sealing on the scale with the sausage resting on a tilted pan and given support in their position by a vertical wall at the front of the pan.

# HOGS, LARD AND LEAN MEAT

## Oscar Mayer Suggests Saving More Pigs and Utilizing All U.S. Corn in Raising a Greater Number of Hogs to Lighter Market Weights

**B**EST approach to the current problem of low lard values and the unsatisfied demand for lean meat, president Oscar G. Mayer of Oscar Mayer & Co. told the Rotary Club of Denver this week, is for the American livestock farmer to produce more lean and less fat.

On paper, this appears to be a simple solution, Mayer said in his talk to the club members and the executive committee of the board of directors of the American Meat Institute. When influenced, however, by such factors as price fluctuations, marketing conditions, the national income and government controls as evidenced in the proposed Brannan plan, it involves a widespread and long range educational program.



O. G. MAYER

As a prelude to his clinching arguments for reducing the lard surplus and his pointed analysis of the Brannan program, Mr. Mayer outlined the unique position of the meat economy compared to that of other industries. Excerpts from his address follow:

"From the standpoint of our national livestock economy, in view of the unsatisfied demand for lean meat and the declining demand for lard, the best approach to the lard problem is for the American livestock farmer to produce more lean and less fat. How can this best be done? It seems to me that the problem is not completely baffling.

"It is a well known fact that the largest and most economical weight gains in hogs occur in the period of bone and flesh growth up to maturity. In market hogs this means an outside top weight of 275 lbs., with the bulk

of the hogs maturing and marketed between 220 to 250 lbs. It is in this period of the animal's life that its energy goes largely into the production of the lean tissue for which there is such great need in our country.

"These facts are substantiated by a study made in 1946 by the Federal Bureau of Agricultural Economics which makes these dramatic points:

"Hogs consume about half of our corn crop, or 1,500,000,000 bu. out of let us say a normal crop of 3,000,000,000 bu. If this 1,500,000,000 bu. (which includes the feed consumed by the breeding herd) could all be fed to hogs up to 200 lbs. live weight, it would produce 86,000,000 hogs, yielding 9,300,000,000 lbs. of choice lean pork and only 2,600,000,000 lbs. of lard and fat cuts. If the 1,500,000,000 bu. were all fed to hogs up to 300 lbs., it would produce only 57,000,000 hogs (29,000,000 less) which would produce 2,000,000,000 lbs. less lean meat and 2,500,000,000 lbs. more lard. Differently stated, the 300-lb. hogs would produce only 75 per cent as much lean pork but twice as much lard as the 200-lb. hogs.

### More Hogs With Same Feed

"Now these two extremes are not attainable in practice, but they dramatically illustrate the point I am trying to make. Actually in 1948 the live weight of hogs slaughtered averaged 255 lbs. If the same feed had been used on hogs marketed at 225 lbs., it would have taken 9,000,000 more hogs but would have resulted in an increase of 500,000,000 lbs. of lean meat and a decrease of 750,000,000 lbs. of lard and fat cuts. With determined effort upon the part of the agricultural colleges and farm organizations, aided by better price recognition of the value of the meatier hog, I believe it is possible gradually to work these market averages down. It would certainly be an important achievement to do so.

"How is this problem being ap-

proached? Important research is being done at federal and state experimental stations to develop hog strains which produce more lean tissue. The Yorkshire boar, employed in Denmark, is notably effective in this respect. As a member of an American Meat Institute committee, I remember working on this meat-type project as long as 25 years ago. Yet the outstanding fact in the field of breeding is that, while everybody talks about it, no widespread changes have taken place in the field. Farmers still raise the strains of hogs they like best for their purposes, and in years of plentiful feed supply they pour corn into their butcher hogs to bring many up to 300 to 350 lbs. Often-times these hogs carry a quilt of fat over 4 in. thick with very little added growth in the muscular core of the animal. On the basis of present lard prices, the value of this fat is about 6c per lb. on the live animal. The fact that packers are able to pay 18 to 20c for these hogs is due entirely to the demand for the lean fraction of the animal by the American consumer.

"The simplest approach to this lard problem lies, I repeat, in raising more hogs and marketing them at lighter weights; the simplest way to do this is to urge and help the American farmer save more of his little pigs. The average sow litter in the United States is about 10 pigs and yet last year's government pig survey reported only 6½ of these piglets alive at weaning time (six to eight weeks). Another dies after weaning before the pigs can be marketed. Can nothing be done to abate the appalling economic waste of a pig mortality in the United States of 45 per cent? Some progress has been made. Last year's 6½ pigs saved per litter compares with 6.3 for the years 1941 to 1948, and with 6 pigs saved for the 1924-1948 average. This is progress but very slow progress.

"On a visit to the Ralston Purina experimental farm 40 miles west of St.

Louis last spring (in conjunction with the meeting of the AMI board of directors), we learned that on this farm (run along lines attainable by good farmers) 8½ pigs per litter have been saved for the past 25 years. Many farmers who take their hog culture seriously were, we were told, achieving similar results.

"The loss of 3½ pigs before weaning is due to many causes but half the loss comes from the sow crushing her young by lying or rolling on them. Much of this huge loss amounting to an average of almost two pigs per litter or about 30,000,000 pigs out of last year's pig crop could have been avoided simply by housing the sow and her young in properly built hog houses. The construction of a well-braced ledge consisting of a 10-in. plank—12 in. from the floor along the back and the sides of the hog house—allows the little pigs to scurry to safety under it when the mother lies down or changes her position. By this cheap, simple device which every farmer can construct, the largest part of this crushing loss could be avoided. If the ledge is widened out in one corner of the hog shelter into a covered brooder heated by a light or an infrared bulb under which the little pigs find warmth to bring them through the early cold weeks of their lives, more millions of pigs could be saved each year.

### Educational Work Needed

"If by means of an intensive national campaign on the part of the federal government, agricultural colleges and farm organizations, farmers could be urged and helped to make these simple improvements in their hog houses, the promptly resulting increase in pigs saved would work automatically in the direction of improving our lean meat supply. There would be more animals to eat the existing feed supply with the result that they would be marketed younger, producing more lean and less fat. If only 6% pigs (¼ pig more) in every litter could be saved, about 4,000,000 hogs would be added to our marketings. If seven pigs (½ pig more) were saved, it would mean 8,000,000 and if 7½ pigs could be saved (which should be possible in 10 years or less), this would mean 16,000,000 more pigs per year. The fact that these pigs are not saved forces the American farmer to overfeed the pigs he has left, and produce more of the lard which is so difficult to market. The economic loss due to the loss of so many million pigs each year is a tragic situation which I hope that all agricultural colleges, farm and breeder organizations will really gird themselves to remedy.

"Some of the points that I have made here concerning hogs are applicable also to the production and feeding of lambs and cattle which are so important in this and the other western states.

"These matters cannot be dissociated entirely from plans embarked upon in Washington to support farm income. The latest of these, as you all know, is

(Continued on page 36.)

## CENSUS REPORT ON MEAT PACKING

THE 3,417 establishments in the meat packing and prepared meats industries in 1947 shipped out product valued at \$8,835,000,000, according to preliminary figures released by the Bureau of Census, U. S. Department of

Commerce. Of the 3,417 establishments covered by the census, 2,153 were wholesale meat packing units and 1,264 were classified as belonging to the prepared meats industry. In 1939 census, meat

(Continued on page 19.)

Table 1.—GENERAL STATISTICS FOR THE MEAT PACKING, WHOLESALE INDUSTRY AND THE PREPARED MEATS INDUSTRY, UNITED STATES TOTALS: 1947 AND 1939

	Total		Meat packing, wholesale industry		Prepared meats industry	
	1947	1939	1947	1939	1947	1939
Number of establishments.....	3,417	2,589	2,153	1,392	1,264	1,197
All employees:						
Number (average for the year).....	252,748	187,000	208,300	n.a.	44,379	n.a.
Salaries and wages (total).....	\$745.5	\$282.3	\$622.8	n.a.	\$122.7	n.a.
Production and related workers:						
Number (average for the year).....	261,345	182,670	167,072	115,046	94,473	17,624
Man-hours (total).....	449.7	n.a.	370.8	n.a.	73.9	n.a.
Wages (total).....	\$355.3	\$176.4	\$168.7	\$155.5	\$98.6	\$20.9
Value added by manufacture <sup>1</sup> .....	\$1,212	\$408	\$977	\$404	\$235	\$64
Cost of materials, fuel, electricity and contract work <sup>2</sup> .....	\$7,623	n.a.	n.a.	n.a.	n.a.	n.a.
Value of shipments <sup>3</sup> .....	\$8,835	n.a.	n.a.	n.a.	n.a.	n.a.
Expenditures for new plant and equipment.....	\$79.1	\$23.3	\$67.6	n.a.	\$11.5	n.a.

n.a. Not available.

<sup>1</sup>For 1947, value of shipments less cost of materials, fuel, electricity, and contract work. For 1939, value of production less cost of materials, fuel, electricity, and contract work.

<sup>2</sup>Net cost, calculated by eliminating from the reported total the cost of meat and meat products purchased.

<sup>3</sup>Previously published figures for 1939 are not comparable to the 1947 figures for these items.

<sup>4</sup>Net value of shipments, calculated by subtracting purchases of meat products from gross value of shipments.

Table 2.—MEAT PACKING AND PREPARED MEATS: QUANTITY AND VALUE OF PRODUCTS, TOTALS FOR THE UNITED STATES: 1947 AND 1939

(Money figures in millions of dollars; other figures in millions of pounds unless otherwise specified)

Product	1947		1939	
	Quantity	Value f.o.b. plant	Quantity	Value f.o.b. plant
Fresh beef, total.....	7,500	\$2,646	n.a.	n.a.
Carcasses.....	6,402	2,264	5,462	763
Variety meats.....	373	94	n.a.	n.a.
Fresh beef, kind not specified.....	794	288	n.a.	n.a.
Fresh veal, total.....	1,015	342	n.a.	n.a.
Carcasses.....	842	278	673	97
Variety meats.....	54	30	n.a.	n.a.
Fresh veal, kind not specified.....	119	44	n.a.	n.a.
Fresh lamb and mutton, total.....	749	284	n.a.	n.a.
Carcasses.....	688	266	780	126
Variety meats.....	35	7	n.a.	n.a.
Fresh lamb and mutton, kind not specified.....	26	11	n.a.	n.a.
Fresh pork, total.....	3,066	1,160	n.a.	n.a.
Carcasses.....	2,498	980	n.a.	n.a.
Variety meats.....	191	81	n.a.	n.a.
Fresh pork, kind not specified.....	377	149	n.a.	n.a.
Lard (Includes rendered pork fat).....	1,816	406	1,552	107
Hides, skins and pelts, total.....	...	231	...	96
Cattle (Number in millions).....	18.0	212	12.1	64
Calf (Number in millions).....	8.5	58	5.4	12
Sheep and lamb (Number in millions).....	16.1	39	25.6	22
Hides, skins and pelts, kind not specified.....	...	22	n.a.	n.a.
Other slaughtering plant products, total.....	...	35	n.a.	n.a.
Other meat (goat, horse, etc.).....	126	16	19	1
Pulled wool <sup>4</sup> .....	22	17	37	17
Animal products for medicinal use.....	...	2	n.a.	n.a.
Slaughtering plant products, kind not specified.....	...	498	...	52
Pork, processed and cured, total.....	2,828	1,475	n.a.	n.a.
Sweet pickled and dry cured.....	149	62	n.a.	n.a.
Dry salt.....	355	90	n.a.	n.a.
Smoked ham and picnics.....	867	402	n.a.	n.a.
Sliced bacon.....	616	372	n.a.	n.a.
Other smoked pork products.....	446	215	n.a.	n.a.
Cooked, boiled or ready-to-eat pork.....	274	195	221	66
Processed pork, kind not specified.....	121	68	n.a.	n.a.
Sausage meat loaves, etc. (Except canned).....	2,359	962	1,674	274
Canned meats.....	1,011	406	341	66
Miscellaneous cured meats and casings, total.....	...	64	...	n.a.
Beef, pickled or cured.....	31	18	n.a.	n.a.
Beef, dried or dehydrated.....	22	17	n.a.	n.a.
Other processed beef and veal.....	18	13	n.a.	17
Casings.....	n.a.	10	n.a.	n.a.
Prepared meat products, kind not specified.....	...	954	...	2

n.a. Not available.

<sup>1</sup>Net shipments from the meat products industries to distributors calculated by subtraction of purchases of each item from sales. Data do not include meat produced from animals slaughtered on farms, in retail butcher shops, or in food locker plants.

<sup>2</sup>Data for items subject to further processing, particularly fresh meats, include intra-industry shipments and are therefore not closely comparable to the 1947 figures.

<sup>3</sup>Figures represent the output of establishments classified in the meat packing wholesale and "grocery and tavern" industries. Detailed product information was not obtained from establishments primarily engaged in wool pulling.

<sup>4</sup>Includes total sales (\$112,000,000) of 338 establishments reporting on a short form which did not call for a breakdown of sales or purchases.

<sup>5</sup>Includes total sales (\$23,000,000) of 127 establishments reporting on a short form which did not call for a breakdown of sales or purchases.





# How long should a **PROVISIONER'S** truck last?

The life of any truck depends upon many things.

It depends upon the miles the truck is driven; on the care taken to keep it in good condition.

But more than all else, truck life depends on how closely the truck *fits* the job it must do.

Dodge "*Job-Rated*" trucks last longer, and at *low* maintenance cost . . . because they *fit the job*.

It stands to reason that you waste money with a truck that's too big for its job; or, if your trucks are too small for the job, you're in for plenty of costly maintenance expense . . . and early replacement.

From 248 basic chassis models your Dodge dealer can specify a truck that will be "*Job-Rated*" exactly for your hauling job.

Such a truck will have the right one of 7 great truck engines . . . "*Job-Rated*" for top efficiency and economy. It will have the right units throughout . . . to haul *your* loads, over *your* roads.

And remember . . . only Dodge builds "*Job-Rated*" trucks. Talk to your Dodge dealer!



For the good of your business—

Switch to **DODGE**  
"*Job-Rated*" **TRUCKS**



# PLANT OPERATIONS

## Ideas for Operating Men

### HOG CUT PRODUCTIVITY

In an article on incentive programs, which appeared in THE NATIONAL PROVISIONER of May 7, page 8, packers were given an opportunity to obtain tentative analyses of departmental productivity in connection with their hog killing, cutting and beef killing operations. A number of firms have submitted data on their operations in these departments and these figures are being analyzed by the firm of Harold G. McClellan and Associates, management consultants and engineers with headquarters in Milwaukee, Wis.

Analysis of the hog cutting operation has been completed for one firm and the basic figures are as follows:

#### COMPANY X HOG CUT ANALYSIS

Present	No.	Proposed	No.
Job Classification	Men	Job Classification	Men
Cooler men	3	Cooler men	3
Feed conveyor	1	Feed conveyor	1
Drop on table	1	Drop on table	1
Gambrel & roller man	1	Gambrel & roller man	1
Mark hams	1	Mark hams	1
Cut off hams	2	Cut off hams	2
Cut off hind feet	1	Cut off hind feet	1
Trim tails	3	Trim tails	3
Ham trimmers	3	Ham trimmers	3
Ham skinner Townsend machine	1	Ham skinner Townsend machine	1
Ham skimmers	5	Ham skimmers	4
Lead hams in cooler	1	Lead hams in cooler	1
Clean hind feet	2	Clean hind feet	2
Operate shoulder knife	1	Operate shoulder knife	1
Loin scriber	1	Loin scriber	1
Loin pullers	4	Loin pullers	3
Transfer backs to other conveyor	1	Transfer backs to other conveyor	1
Loin trimmers	6	Loin trimmers	4
Loin wrappers	4	Loin wrappers	2
Take out neck bones	1	Take out neck bones	2
Band saw plies	2	Band saw plies	2
Boston butts	2	Boston butts	2
Pull Boston butts	3	Pull Boston butts	2
Picnic trimmers	6	Picnic trimmers	3
Boston butt trimmers	3	Boston butt trimmers	3
Ribbers	3	Ribbers	3
Cut off back fat	1	Cut off back fat	1
Belly trimmers	6	Belly trimmers	5
Retrim neck bones	2	Retrim neck bones	2
Clean front feet	1	Clean front feet	1
Back fat trimmings	4	Back fat trimmings	3
Belly trimmings	6	Belly trimmings	5
Shoulder trimmings	5	Shoulder trimmings	4
Boston butt trimmings	3	Boston butt trimmings	3
Scale plies	2	Scale plies	2
Skin back fat	2	Skin back fat	2
(Townsend)	2	(Townsend)	2
Truckers	11	Truckers	11
Empty fat trucks	1	Empty fat trucks	1
Roller men	2	Roller men	2
<b>Total men</b>	<b>109</b>	<b>Total men</b>	<b>91</b>
<b>Chain speed</b>	<b>640</b>	<b>Chain speed</b>	<b>640</b>
<b>Total hours worked</b>	<b>2390</b>	<b>Total hours worked</b>	<b>2337</b>
<b>Total hogs out</b>	<b>5810</b>	<b>Total hogs out</b>	<b>5810</b>
<b>Hogs per man hour</b>	<b>5.33</b>	<b>Hogs per man hour</b>	<b>6.31</b>

Figures given in the "Proposed" column, and the conclusions are explained as follows:

"By dividing the total number of workers of 109 into a chain speed of 540, we arrive at a present maximum potential of 4.95 hogs per man hour.

"By dividing 4.95 hogs per man hour into present production of 2.93 hogs per man hour, we arrive at 59 per cent of the maximum production potential of the department with a working force of 19 per cent in excess of actual requirements at a justifiable labor pace.

"Our experience is that less than 10 per cent of actual chain and/or conveyor time production is the maximum expectancy, due to throw outs, chain

stops and to personal allowances, etc.

"In the analysis of operations in this department, we would like to refer to the loin trimming operation on which the present number of men utilized is six. While this number is in excess of actual requirements, the required number of men depends upon the type of operation being performed, in other words, is it just the fattening operation or is it all bladeless?

"At this chain speed our experience tells us that two neck boners are sufficient.

"No attempt has been made to designate a change in the number of truckers indicated, due to the fact that distance traveled will regulate these requirements. It is quite possible some improvement can be shown."

It should be remembered that this type of analysis must, of necessity, be tentative because facts on plant facilities, layout, etc., are not available to permit a more accurate approach. With this in mind the analysts have leaned to a most conservative evaluation.

### Packaging Frankfurts

(Continued from page 13.)

liminary tucks at the end of the package with both hands and follow through with a two-handed application of the irons.

A somewhat similar arrangement was seen elsewhere. In this case the scale pan on which the block of frankfurts was assembled was tilted away from the operator and had at its back a vertical two-frank-high wall. The pan tilt was sufficient to keep the franks snugly in position against this wall during wrap-

ping. To give additional steadiness it might be possible to give this back wall a slight lip at the top which would hold the two outside franks more firmly.

Use of either of the two arrangements described above presupposes that the individual wrapper-sealers will do the weighing. Advocates of this type of setup point out that with only one scaler (at the head of the line), work may pile up at her station and slow down the wrapper-sealers. They contend that more rapid and accurate weighing can be done by the individual wrapper-sealers and that they quickly become proficient in judging the correct weight of an individual frank and can spot the proper sausage for completion of a package.

In recent weeks the Great Lakes Stamp & Mfg. Co., Chicago, has demonstrated a manual packaging operation in which the bottom and ends of the frankfurt package are successively brought into contact with a stationary vertical heating plate. In this operation the worker keeps the package in her hands during the entire wrapping operation and slides it up to the hot plate when making a seal. There is reason to believe that relatively good production can be obtained with this method which eliminates the use of the hand iron.

In any frankfurt packaging operation there must be close control over the size and weight of the individual frank produced through selection of the proper casing, correct stuffer operation and linking and well-regulated smoking.

The packaging operation is much simplified if all necessary product and brand information is printed on the wrapper, including a panel for price marking by the retailer.

### FINANCIAL NOTES

Rath Packing Co. has declared a dividend of 35c on its common stock, payable June 10 to stockholders of record May 20.

### UNIT ASSEMBLY TABLE

This photo shows the table in the plant of the Boston Sausage & Provision Co. at which frankfurts are assembled and arranged in pans in 1/2- or 1-lb. units (minus one sausage). The check weigher at the right chooses a sausage of the correct weight to add to each pan in order to bring the total weight to the desired level. Further details on the Boston packaging operation will be found on page 13.



Continuous-length  
coil of Acme  
Silverstitch  
stitching  
wire



# Cut Carton Closure Costs with

## ACME SILVERSTITCHER

Yes, throughout the meat packing industry the trend in shipping carton closing is to wire stitching with Acme Silverstitchers. The closure is not affected by dampness, affording a stronger and more permanent seal at lower cost.

Lower costs are due to savings in time and savings in materials.

Find out what Acme Silverstitchers and Silverstitch Box-Stitching Wire can do to save you money in the assembly and closure of your cartons. Mail the coupon below for "Profit by Stitching."



ACME SILVERSTITCHERS ARE THE KEY to savings in this typical container assembly setup in a meat processing plant.

STITCHING WIRE DIVISION

### ACME STEEL COMPANY

NEW YORK 17

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ACME STEEL COMPANY, Dept. NP-09  
2838 Archer Avenue, Chicago 8, Illinois

- ☐ Send free booklet, "Profit by Stitching."  
☐ Have representative call.

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

Zone \_\_\_\_\_

State \_\_\_\_\_

## FLASHES ON SUPPLIERS

**TENNESSEE EASTMAN CORPORATION:** Price reductions have been announced, effective June 10, on Tenox antioxidants to combat rancidity in lard and baked goods. Amounting to a total reduction of approximately 10 per cent of the previous scale, the cuts will benefit customers in two ways: not only are prices on Tenox antioxidants reduced, but also the new prices are to be on a delivered rather than f.o.b. factory basis. Reduction in the prices of these stabilizers is made possible through improved production facilities.

**THE GRIFFITH LABORATORIES, INC.:** Vegamine, a hydrolyzed, vegetable-protein product produced by Griffith, is now classified by the Food and Drug Administration as unrefined monosodium glutamate. The recent ruling by Food and Drug recognizes that nothing is added, nothing is removed from this vegetable protein hydrolysate. Accordingly, food processors who use Vegamine as a flavor fortifier need not describe it as containing artificial flavor in their ingredient declaration.

**CENTRAL WAXED PAPER CO:** Appointment of E. P. Schoenthaler as a member of the executive staff, effective immediately, has been announced by

Harlan K. Snyder, president. Schoenthaler recently resigned from the H. P. Smith Paper Co. after 10 years of service in the capacity of director, vice president and sales manager. During that time he was responsible for several new and outstanding developments in the wrapping field. Schoenthaler has been particularly instrumental in the furtherance of wraps for such important industries as meat packing, automobile, candy, furniture, rubber, tobacco, frozen foods and bakery goods. In his new association, Mr. Schoenthaler will continue to devote his time and attention to all angles of the business, especially sales and new product development.



E. P. Schoenthaler

## BEEF GRADING CONFERENCE

Members of the meat packing industry have been invited to attend a beef grading conference with H. E. Reed, chief, livestock and meat branch, Production Marketing Administration, at Washington, D. C., Thursday, June 16 at 10 a.m. EDST. It is understood that the primary topic for discussion will be the proposal to split Commercial beef into two grades.

## MORE BRITISH FRESH MEAT

Since May 22 Britons have been able to buy about 4c worth more fresh meat each week.

**GOOD INK  
and CLEAN  
SPRINGY  
INK PADS  
make any  
brander do  
a better job**

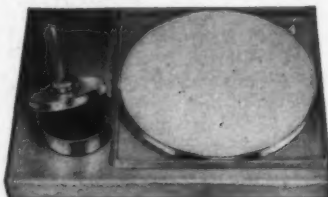


## ORDER EXTRA SUPPLIES from Great Lakes TODAY!

Great Lakes Meat Branding Inks meet all U.S. standards for purity, give more impressions per gallon. Available in Quick-Dry Violet and NuBrown colors for hot ink branders; regular violet for cold brands and stamps. Made in our own plant to highest standards. Write for prices.



Heavy-Duty Inking Pads made of extra heavy felt with muslin covers, fitted into sturdy metal pans. 10" round pad costs only \$2.80 each, 8" only \$2.65, 4 1/4" only \$1.25. Extra felts and covers available.



Combination Ink Pad Stand has pad, ink pot and cover-brush fitted to welded steel base, rust-resistant plated. A handy combination. With 10" pad costs only \$7.75; 8" size \$6.75.

4 1/4" ink pads for portable marking have spring wrist clip or hardwood handle. \$1.50 each.



**GREAT LAKES  
STAMP & MFG. CO.**  
2500 Irving Park Rd., Chicago 18, Ill.

## AMI National Magazine Ad Campaign Wins Top Honors in Chicago Ad Club Contest

The American Meat Institute was awarded top honors for its advertising program as the best institutional color campaign in national magazines during 1948 by the Chicago Federated Advertising Club recently. More than 600 entries were made for the ninth annual contest sponsored by the club. The contest is one of the last major competitions remaining in which all types of advertising are judged as advertising. Many competitions now are concerned with advertising as a social force, art work or some specialized classification.

The Institute was competing not only with other food programs but also campaigns of transportation companies, utilities and others.

Armour and Company won first award in the trade paper, newspaper, outdoor and car fields, and Swift's Breakfast Club show took honors in network variety show classification.

## Meat Packing Census

(Continued from page 15.)

packing units totaled 1,392 and prepared meat establishments totaled 1,197.

Value added by manufacture in the wholesale meat packing and prepared meats industries amounted to \$1,212,000,000 during 1947, an increase of 159 per cent over the \$468,000,000 value added by this industry in 1939, when the last Census of Manufactures was taken. Value added by manufacture is calculated by subtracting cost of materials, supplies, containers, fuel, purchased electric energy, and contract work from the value of products.

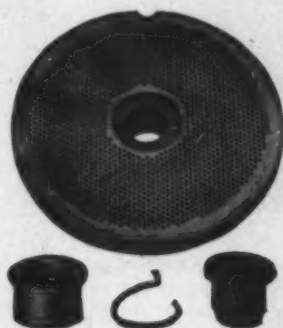
Average employment in the industries amounted to 252,748 in 1947 compared with 187,000 in 1939. Salaries and wages paid to all employees increased 164 per cent, from \$282,300,000 in 1939 to \$745,500,000 in 1947. Expenditures for new plant and equipment during 1947 totaled \$79,100,000 as compared with \$23,300,000 for 1939.

The Bureau indicated that all establishments included in the census made net shipments of 12,399,000,000 lbs. of fresh meat, valued at \$4,441,000,000 in 1947. Shipments of fresh beef amounted to 7,569,000,000 lbs., valued at \$2,646,000,000 and fresh pork shipments totaled 3,066,000,000 lbs. valued at \$1,169,000,000. In addition to fresh meat the industry shipped 2,828,000,000 lbs. of processed and cured pork, valued at \$1,473,000,000, 2,359,000,000 lbs. of sausage and meat loaves, etc., (except canned) valued at \$962,000,000, and 1,816,000,000 lbs. of lard valued at \$466,000,000 and 1,011,000,000 lbs. of canned meat valued at \$406,000,000.

These statistics are derived from a preliminary tabulation of manufacturers' reports in the 1947 Census of Manufactures. More detailed figures and breakdowns by states, etc., will be available later.

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ALL OVER THE WORLD!  
LONGER LIFE • LOWER COST



## TRIUMPH PLATES

outlast other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides: like two plates for the price of one!

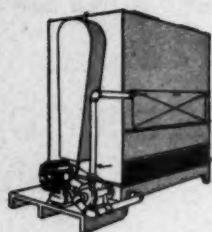
## GUARANTEED TO STAY SHARP FOR FIVE FULL YEARS!

The first cost is your only cost for five long years of trouble-free grinding... 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Plate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

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SPECO, INC.

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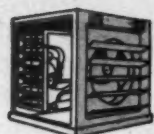




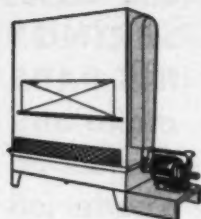
Brine Spray Cooler



Standard Unit Cooler

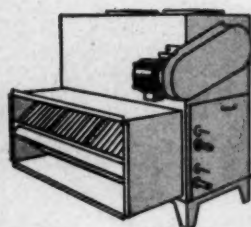


Pull-Through Unit Cooler



Evaporative Condenser

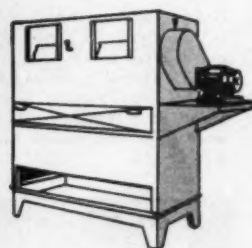
## 'TWEEN THE RAILS



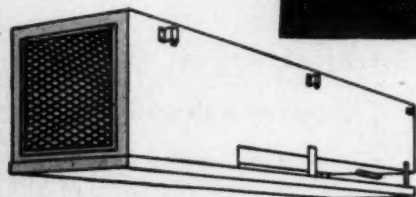
Floor Type Air Conditioning Unit



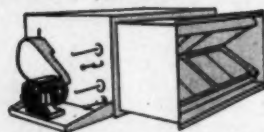
## AND 'ROUND THE PLANT



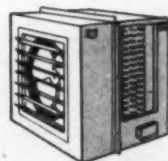
Dry Coil Cooler



"Tween the Rails" Unit



Ceiling Type Air Conditioning Unit



Electric Defrost LT Unit

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Since 1915

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# Up and down the MEAT TRAIL

## R. G. Thomas of Lima Packing Co. Takes Life

R. G. Thomas, 41, vice president and general manager of the Lima Packing Co., Lima, O., ended his life Sunday afternoon, June 5. He plunged head first from the roof of the three and one-half story packing plant to the concrete parking area below.



R. G. THOMAS

Mr. Thomas was widely known in the meat industry. In addition to managing the Lima Packing Co., he held a controlling interest in the Scioto Provision Co., Newark, O.; the South Texas Rendering Co., Victoria, Tex., and the Florida Pride Provision Co., Tampa, Fla. He was president of the Ohio Independent Meat Packers Association, vice president of the central division of the National Independent Meat Packers Association, and a director of the American Meat Institute.

Thomas was also active in civic affairs. He was president of the Lima Association of Commerce, a member of the board of trustees of Lima Memorial Hospital, active in the Citizens' Planning Committee and a member of the Lima Rotary Club, the Lima Club and the Shawnee Country Club.

Walter C. Bradley, president of the Lima Packing Co., said that worry over the meat plant could not have led to Thomas' act as it and the Newark plant have prospered and are in excellent financial condition.

Thomas attended public schools in Lima but withdrew before graduation and entered the packing business established in 1898 by his father, the late Benjamin F. Thomas, and Walter C. Bradley. After working in every phase of the packing industry Thomas was promoted to the vice presidency and appointed general manager at the death of his father in 1938.

He is survived by his widow, two sons and a daughter.

## Thos. E. Wilson Honored

Thomas E. Wilson, chairman of the board, Wilson & Co., Inc., Chicago, is featured in "Look Applauds" of the June 7 *Look*. This section of the magazine gives recognition to persons who have made distinguished contributions to American life. In addition to his association with Wilson & Co., the item cites his active support of 4-H Club work.



## MILITARY-INDUSTRY FOOD SPECIALISTS HOLD FIRST ANNUAL MEETING

Some of the new officers of Associates of the Food and Container Institute are pictured here. Congratulating Dr. Berton S. Clark, research director of the American Can Co. and newly elected president of the Associates, is Lt. Col. Joseph S. Kujawski, commanding officer of the Food and Container Institute. Other officers elected at the Norfolk meeting are (left to right) Harry J. Williams, vice president of Wilson & Co., Inc., who was named a vice president; Col. Rohland A. Iaker, executive secretary, who was continued in office; Thomas M. Rector, vice president of General Foods Corp., who was elected vice chairman of the board of directors, and Dr. William R. Johnston, director of research for Standard Brands, Inc., who was elected a vice president.

## Third Armour Farm Tour Is for Feminine Guests

Armour and Company will be host to a group of 15 outstanding eastern business women on the third Armour livestock and meat industry tour, June 13 through 23, through six important livestock states. Purpose of the affair is to promote a better understanding between urban meat consumers and livestock producers.

The guests are magazine and newspaper writers, columnists, food economists, home economists, nutritionists and others in a position affecting public opinion. The trip is the outgrowth of two similar tours conducted last year in June and October for men prominent in education and journalism.

The trip will be supervised by Col. Edward N. Wentworth, director of Armour's livestock bureau, assisted by Mrs. Esther Latzke, director of the consumer service department, and Anthony Alic, assistant to the head of the company's livestock procurement division. As a welcoming gesture the company is giving a reception and dinner Monday evening at the Saddle and Sirolo club. E. M. Woods, director of marketing, Missouri Farm Bureau Federation, will speak on the livestock and meat industry from the farmers' point of view.

## Personalities and Events of the Week

● H. H. Meyer, president, H. H. Meyer Packing Co., Cincinnati, O., has been named a member of the industrial relations committee of the National Association of Manufacturers. The committee of about 100 manufacturers will attempt to develop broader policies and principles governing employer-employee relations.

● Employees of Corkran, Hill & Co., Inc., Baltimore, Md., have worked 1,000,000 man-hours without a disabling injury, for a total of 351 work days without a lost-time accident. The frequency rate has been progressively reduced from 48.7 in 1945 to 34.1 in 1946, 22.1 in 1947 and only 7.3 in 1948. If the present safety record continues, the rate will be reduced still more in 1949, according to O. J. R. Zeis, plant manager, and R. A. Wood, plant superintendent. The company employs about 500.

● The newly-expanded Hormel Institute at Austin, Minn., was recently dedicated in a brief ceremony in which Dr. J. L. Morrill, University of Minnesota president, was presented with a dedication scroll. Dr. H. O. Halvorson,

## Custom's

### TIMELY TIPS

#### CUBE STEAKS

The response to our tip on "CUSTOM STEAK SEASONING" amazed us. The results to users are amazing them. They will amaze you. Write us. It's one of the most profitable items ever developed for meat people.

You won't believe how well "CUSTOM STEAK SEASONING" works until you actually try it. The consumer gets more for his money because these pre-seasoned cubed steaks do not shrink nearly as much when cooked. They can be cooked rare, medium, or well done. They are tops in quality and the flavor is better than even the finest beef. The retailer benefits by being able to carry adequate stocks to do business with. Steaks do not bleed, causing a loss of  $\frac{1}{2}$  to 1 pound on each 10 pounds he sells, and they hold up two to three times longer than ordinary cubed steaks. You, the processor, benefit by making these steaks ahead. Your yield is always 12 to 14% over the weight of the original cubed steaks. We have many customers who have changed cubed steaks from a "nuisance" item to the most profitable item in their line. They tell us of 100% to 2500% increase in business. Some talk of \$5,000 to \$25,000 extra profit per year on this one item.

It's simple—you make your cubed steaks the regular way. Dip them in Custom Steak Seasoning diluted with 1 part water. Place them in buckets (5 to 10 pound size), and hold in a 45 degree to 50 degree F. cooler overnight before shipping. They can then be held several days with no shrink or detrimental effect, or can be frozen if desired. These steaks sell exceptionally well in paraffined paper buckets, like those used for bulk pork sausage. If cooler with this temperature is not available, hold outside at room temperature 2 to 4 hours before placing in cooler.

Write us for a case or a barrel of Custom Steak Seasoning so that you can get started making this extra profit now. It is packed 4x1 gallons per case at \$3.75 a gallon, 30-gallon barrels at \$3.50 a gallon, and 50-gallon barrels at \$3.25 a gallon, F.O.B. Chicago. Yes—we guarantee Custom Steak Seasoning to do all we say and more. Write today.

Formula available for use in making extra flavored profitable Hamburger.

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executive director of the research institute, talked at a luncheon before the dedication and traced the history of the project from 1942. Jay C. Hormel, chairman of the board of Geo. A. Hormel & Co. and co-founder of the Hormel foundation that set up the Hormel Institute, said, "It is in new and better and wider use of livestock products that we find our best hope for a farm security program that will work." The dedication scroll was presented by H. H. Corey, vice chairman of the Hormel foundation and president of Geo. A. Hormel & Co.

• Armour and Company has announced the appointment of H. M. Robinson as advertising manager of the company's soap and industrial products division. Robinson was formerly assistant advertising manager of packinghouse products, in charge of label modernization. His new duties will center on the promotion of the entire line of Armour soap products, including the new Dial toilet soap.

• Andrew J. Kowalski has been promoted to foreman of the edible and inedible rendering departments of the Reliable Packing Co., Chicago, it was announced recently by John E. Thompson, president. Kowalski has been with Reliable since 1942 except for service in the Army.

• Daniel W. Danielson, who formerly was with the crop and livestock loan division of the Bank of America, San Francisco, has been appointed livestock superintendent of the Grand National Livestock Exposition, held each November at the Cow Palace in San Francisco.

• L. T. Hobart, manager, Swift & Company, New York city, has been appointed chairman of the meats division for the Greater New York Fund's twelfth annual campaign to raise money for charitable work in the city.

• E. R. Jeter, who has been a government market news reporter in Los Angeles, covering the dressed meat market for the past two years, is leaving government service for private business. He will be succeeded by Joseph Wright, who has had several years experience in the industry.

• Charles E. Selby, who formerly headed the Selby Pork Packing Co., Newark, N. J., and was a partner in the Selby-Jeff Co., sausage manufacturer, died recently after a brief illness. He was 85 years old.

• D. F. Walker of F. J. Walker Pty., Ltd., and Sydney Meat Preserving Co., Sydney and Auburn, Australia, visited the Chicago office of THE NATIONAL PROVISIONER recently. Mr. Walker is in the United States to study developments in packinghouse equipment, especially meat canning, self-service packaging



H. ROBINSON

and quick freezing of meat products and rabbits. He is visiting packing plants and suppliers in the East before returning to Australia.

• Redfern Sausage Co., Atlanta, Ga., recently entertained more than 400 customers and representatives of the press and radio at its second annual barbecue.

• A recent fire caused damage estimated at \$15,000 to a warehouse of the Sun-Ray Packing Co., Tulsa, Okla. The blaze was believed to have started in the smokehouse, according to Paul Harris and Clinton Magill, co-owners.

• Albert W. Goering, president, Ideal Packing Co., Cincinnati, attended the graduation of his son, Albert W. Goering, Jr., at West Point, June 7. Lt. Goering stood second highest in the class of 575 graduates.

• Adolph Miller, president, Union Packing Co., Los Angeles, has left on an extended trip through Europe. He expects to visit relatives in France, Austria and Italy, and will later visit Palestine and other points of interest. He will be gone three or four months.

• A recent fire at the Maurer-Neurer Corp., Kansas City, Kans., caused damage of \$70,000.

• Frank Zarcone has sold his interest in the Zarcone Meat Co., Fresno, Cal., to a new corporation, the Washington Market Wholesale Jobbers, Inc. Principals in the firm are Albert Zengel, president; J. R. O'Rourke, vice president; Antronig Magarian, secretary and Carl Zarcone, treasurer. The corporation has also purchased the Midstate Calif. Co.

• E. F. Forbes, president, Western States Meat Packers Association, spoke before the annual meeting of the Associated Meat Jobbers of Southern California on June 10. His subject was "The Outlook for the Meat Industry on the Pacific Coast for 1949."

• Roy Rush, president of the Roy Rush Live Stock Commission Co., St. Joseph, Mo., has been elected president of the National Live Stock Exchange.

• A building for dry storage will be added to the plant of the E. Kahn's Sons Co., Cincinnati, O. The two-story concrete and concrete block building, 70 by 105 ft., will be erected on a railroad siding in the rear of the plant.

• Henry G. Kalthorn, 74, an employee for many years of the Cudahy Packing Co., died recently. He was head hog buyer at Kansas City from 1919 to 1941 and previous to that time was located at Omaha.

• Henry Gifford has retired from Swift & Company with a record of 40 years of continuous service. T. H. Menten, manager of the company's operations in the New England area, has announced. Gifford had been district auditor since 1936 and prior to that was in the book-keeping department of the Salem, Lynn and Boston, Mass. branches. Four other Swift employees to retire recently have been announced by A. I. C. Valentine, S. St. Paul manager: Stener Everson, with 41 years, hide department foreman; Sam Lyewski, 41 years, super-

visor of box factory operations; Stanley Bibro, 28 years, custodian, and Fred Horst, 24 years, curing department. William H. Luxon has retired from the company's Cleveland plant, where he served in the table-ready meats department. A. L. Eviston, manager, has announced.

● Bernard F. McGoldrick of Centerville, Mass., vice president of the First National Stores, Inc., died recently after a brief illness. He was head of the company's meat division and had served as a director of the National Live Stock and Meat Board and was a member of the American Meat Institute.

● Ray McCarthy, president of Alpha Beta Food Markets, Los Angeles, is spending several weeks visiting relatives in Ohio, following his attendance of the NIMPA convention late last month.

● John I. Thompson, assistant administrator for marketing, Production and Marketing Administration, USDA, of Washington, D. C., spoke at a recent luncheon meeting sponsored by the Marketmen's Association of the Port of New York, at the Astor hotel, New York city.

● A year's subscription to THE NATIONAL PROVISIONER has been awarded Phillip Houston of Pennsylvania State college, winner of the Little International judging competition of the college.

● The Ferguson Wholesale Meat Packing Co., Jonesboro, Ark., was recently damaged by a fire which originated in a smokehouse in which bacon was being cured.

● Charles H. Hollcraft, sr., 71, who was with G. H. Hammond Co., Chicago, for 41 years and retired a year ago, died recently. He was chief engineer for the company.

● Roy Hull of the Danahy Packing Co., Buffalo, N. Y., has been elected chairman of the food products group of the Credit Men's Association of Western New York.

● William Davis, meat packing staff representative, National Safety Council, presented a paper on "Uniform Boiler Laws for Safety" at the nineteenth annual meeting of the American Society of Mechanical Engineers held recently in Chicago.

● The C. L. Hold Meat Co. has opened a small packing plant in West Helena, Ark.

● William J. Irwin, assistant northeast supervisor of the packers and stockyards division, U. S. Department of Agriculture, was among 40 USDA employees recently honored at ceremonies in Washington for completion of 40 years of service. Irwin joined the department in 1908 as a BAI inspector in New England.

● A recent open house marked the official opening of the new \$150,000 processing plant for Hesselink Co. in Grand Rapids, Mich. The one-story structure, 80 x 100 ft., is of tile and structural glass. The firm was organized in 1946 by Harold Hesselink.

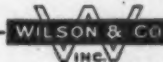


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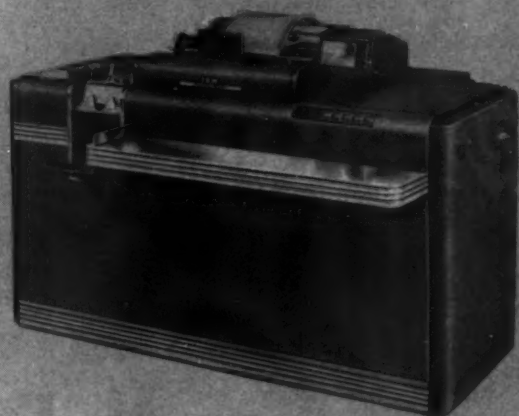
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# NEW EQUIPMENT *and Supplies*

## AUTOMATIC SMOKE UNIT

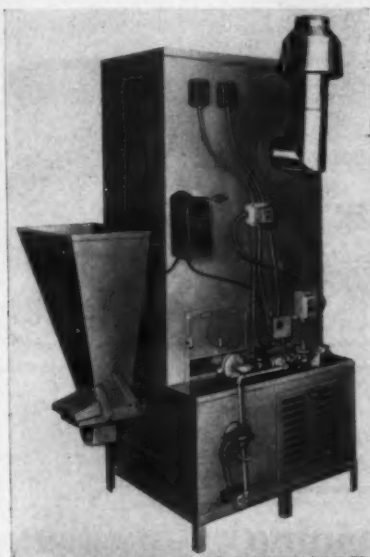
Recognizing the difficulty of controlling smoke density in a smokehouse, particularly in smaller and medium-sized installations, The Koch Butchers' Supply Co. of Kansas City has been conducting extensive experiments in its laboratory in an effort to develop an automatic method of performing the job.

Work has been successful and the firm is now producing an automatic

cycle, A.C. The rate of feed is adjusted by a knob on the control panel so that sawdust may be fed into the sawdust pan at any rate from a teacup per hour to a full bag in 24 hours or less. The manufacturer states that users report ample smoke density is obtained in a smokehouse of 500 cu. ft. capacity with a sawdust consumption of 3 oz. per hour, a saving of 75 per cent in sawdust used.

The constant but gradual feed is said to insure a uniform smoke density and, by feeding only as much sawdust as will burn immediately, the unit eliminates partially burned sawdust. Complete combustion results in low sawdust consumption and a minimum ash production.

While designed originally for use with the Smoke-Tender unit, the new Smokomat has been adapted for use with portable or built-in smokehouses. Though completely automatic and self contained, the Smokomat requires an area of only 16 by 20 in. adjacent to the smokehouse.



sawdust feeder, the Koch Smokomat, with the first installations in conjunction with the Koch Smoke-Tender unit, used to provide heat and smoke for a smokehouse. The Smoke-Tender unit is thermostatically controlled to provide heat at a predetermined degree. The smoke created in the smoke chamber by charring hardwood sawdust is recirculated through the house, thereby saving sawdust. A filter is installed to clean the smoke as it is circulated by an electrically driven turbine.

With the addition of the Smokomat to the Koch Smoke-Tender unit, a sectional steel smokehouse, or a built-in smokehouse, the smoking operation is said to become virtually automatic. The operator merely fills the sawdust hopper and adjusts the rate of feed for proper combustion and smoke production.

The Smokomat has no moving parts that require lubrication. There are no bearings, belts, chains, augers or rotating parts. Movement of the sawdust is accomplished by means of a controlled vibrator. It operates on 110-volt, 60-

## AIR CIRCULATORS

A system of air circulation in which air is blown upward, travels along the ceiling, down the walls and up to the circulator again, has been developed by Reynolds Electric Co., River Grove, Ill., maker of Reco air circulators. Besides



its general cooling effect in hot weather, this steady movement of air has special adaptation in refrigerated rooms where it is said to keep walls and ceilings dry, prevent frost and ice on coils and reduce refrigeration costs. Reco air circulators are made with 12-, 16-, 20- and 24-in. propellers. They have three speeds and are available in table, pedestal or ceiling mountings and are regularly furnished for 110 volt, 60 cycle alternating current service.

## PROTECTIVE HOSE GRIP

Protection for employees handling hot water and steam hoses is afforded by a simple device called Kool-Grip. The unit fits around a hose near the nozzle, providing a cool area for the operator to grip the hose. The outside covering is of moulded rubber with non-skid surface secured to a curved metal base



which is crimped to hold it away from the hose and provide air space. Kool-Grips clamp on the hose quickly by tightening four screws. Adaptors are supplied to fit all standard sizes of commercial hose. Burlap rags and padded gloves are not needed when Kool-Grips are used, states the maker, Duffy Industries, Portland, Ore.

## GERMICIDAL LAMP

Hanovia Chemical & Mfg. Co. announces its latest development of germicidal lamps, Zeroline 16-in. and Zeroline 30-in. Zeroline series has particularly been developed for use in meat and vegetable coolers and all areas where low temperatures are a necessity.

Due to special construction size and jacketing, this lamp is said to be effective even at near zero temperatures. It is not subject to the short life and low efficiency frequently encountered when germicidal lamps are operated in refrigerated areas, the maker states.

## HEAVY DUTY CAN CUTTER

The Dazey Corporation of St. Louis, Mo. has a new heavy duty can cutter that is said to cut ends of cans of every size and shape. The cutter base plate is a gray iron casting, 3 1/4 in. wide and 7 1/2 in. long, with three screw holes for permanent mounting in the plant.

The operating bar, molded to the zinc die cast body, is of sufficient length to allow opening of cans 11 in. in height. The feed wheel is made of S.A.E. 4150 heat treated steel and the teeth are milled. The cutter is easily adjustable, holds cans so contents will not spill.

## "One Good Powermaster Deserves Another"--SAY MANY SATISFIED USERS

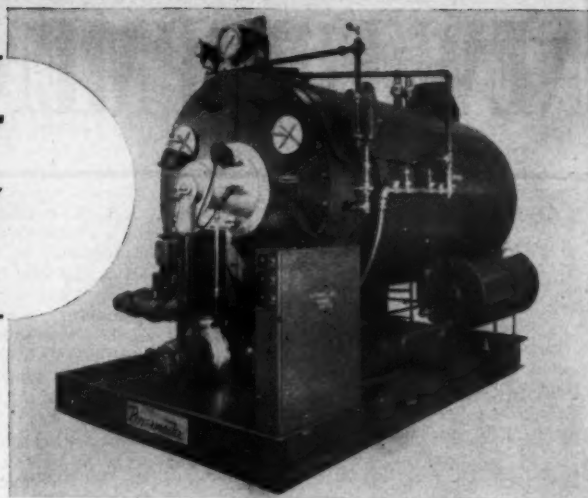
Orders for *additional* O&S Powermasters are mighty good proof that it is a top-notch steam generator that will help you to:

**SAVE FUEL**—because its 3-pass design puts out high quality steam at *maximum efficiency* . . .

**SAVE TIME**—because its operation is *fully automatic*, with all parts easily reached to simplify maintenance . . .

**SAVE COSTS** of installation as well as operation because it is delivered with boiler, burner, controls and feed water system built into a *complete steam plant, carefully tested at the factory* . . .

Does it do all this? Yes!—say users. COCA COLA bottlers, for instance, have installed *twelve* O&S Powermasters in plants from Duluth, Minn. to Quito, Ecuador. Many other users throughout the world have bought additional Powermasters after their first unit proved its cost-saving operation.



YOU CAN CHOOSE A POWERMASTER to burn light oil, heavy oil, gas—or any combination of these fuels with change-over in a few minutes. Get new catalog describing sizes from 15 HP. up, steam working pressures from 15 to 150 pounds, by writing to Orr & Sembower, Inc., 920 Morgantown Rd., Reading, Pa., U. S. A.

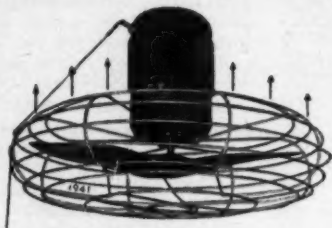


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# Inspected Meat Output for Week Ended June 4 Registers Normal Holiday Drop

**M**EAT production under federal inspection in the week ended June 4 totaled 245,000,000 lbs., according to the U. S. Department of Agriculture. Slaughter of all species was down from last week, due principally to the Memorial Day holiday. Production was 9 per cent below the 279,000,000 lbs. last week and 11 per cent below the 285,000,000 lbs. recorded for the same week last year.

Cattle slaughter of 223,000 head was

for the three weeks under comparison was 12,500,000, 14,500,000 and 13,600,000 lbs., respectively.

Hog slaughter of 799,000 head was estimated at 9 per cent below 874,000 last week and 16 per cent below 949,000 for the same week in 1948. Production of pork was 112,000,000 lbs., compared with 119,000,000 in the preceding week and 146,000,000 lbs. the same week last year. Lamb production was 29,900,000 lbs., compared with 32,100,000 lbs. last

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 4, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.
June 4, 1949	223	122.6	117	12.5	799	111.9	191	8.9	255.0	255.0
May 28, 1949	242	136.8	128	14.5	874	113.9	283	8.7	279.9	279.9
June 5, 1948	228	115.3	129	13.6	949	145.8	261	10.7	285.4	285.4

### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and lambs		Lard prod.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lb.
May 28, 1949	567	550	101	107	353	140	91	42	14.5	29.9
May 21, 1949	567	550	101	107	353	140	91	42	14.9	32.1
June 5, 1948	504	506	190	105	270	154	90	41	14.2	30.3

1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

9 per cent below the 264,000 reported last week and 2 per cent below the 228,000 for the corresponding week last year. Beef production was reported at 123,000,000 lbs. compared with 137,000,000 lbs. last week and 115,000,000 lbs. for the same year ago period.

Calf slaughter of 117,000 head compared with 138,000 last week and 129,000 last year. Output of inspected veal

week and 36,300,000 lbs. processed in the same period last year.

Sheep and lamb slaughter of 191,000 head compared with 203,000 head for the preceding week and 261,000 in the same week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 8,000,000, 8,700,000 and 10,700,000 lbs., respectively.

## CUTTING MARGINS SHOW A LITTLE IMPROVEMENT THIS WEEK

(Chicago costs and credits, first three days of week.)

Cutting margins this week showed a little improvement over the preceding period with the decline in live hog costs somewhat greater than the reduction in total product values. All three weights tested showed cutting losses, but the loss on heavy butchers was greatest.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. Price		per per		Value	Pct. Price		per per		Value	Pct. Price		per per		Value
live	wt.	live	wt.		live	wt.	live	wt.		live	wt.	live	wt.	
Skinned hams	12.6	46.9	\$ 5.92	\$ 8.49	12.6	46.9	\$ 5.91	\$ 8.30	12.9	46.9	\$ 6.05	\$ 8.49		
Picnics	5.6	34.7	1.94	2.81	5.5	33.2	1.83	2.56	5.3	31.8	1.69	2.35		
Boston butts	4.2	40.2	1.69	2.44	4.1	39.3	1.62	2.28	4.1	35.4	1.45	2.02		
Loins (blade in)	10.1	54.9	5.54	8.02	9.8	53.3	5.22	7.41	9.6	41.6	3.98	5.57		
Belles, S. P.	11.0	50.7	3.30	4.87	9.5	29.5	2.80	3.98	9.9	26.4	1.85	1.45		
Belles, D. S.					2.1	20.5	.44	.62	8.6	20.5	1.76	2.46		
Flat backs					3.2	9.3	.30	.42	4.6	10.2	.47	.65		
Patates and jowls	2.9	13.0	.38	.53	3.0	13.0	.39	.54	3.4	13.0	.44	.62		
Rear leaf	2.3	9.6	.22	.31	2.2	9.6	.21	.30	2.2	9.6	.21	.30		
P. R. lard, rend. wt.	13.9	11.0	1.53	2.19	12.3	11.0	1.35	1.90	10.4	11.0	1.14	1.60		
Spare ribs	1.6	42.0	.67	.97	1.6	41.0	.66	.94	1.6	38.7	.62	.85		
Regular trimmings	3.3	23.0	.79	1.12	3.1	23.9	.74	1.00	2.9	23.0	.69	.98		
Feet, tails, neckbones	2.0	11.3	.23	.33	2.0	11.3	.23	.32	2.0	11.3	.23	.30		
Offal & misc.			.40	.86			.60	.85			.60	.84		
Total Yield & Value	69.5		\$22.90	\$32.96	71.0		\$22.30	\$31.41	71.5		\$20.36	\$28.48		
Cost of hogs		Per cwt.		Per cwt.	Cost of hogs		Per cwt.		Per cwt.	Cost of hogs		Per cwt.		Per cwt.
Condemnation loss		.11			Condemnation loss		.11			Condemnation loss		.11		
Handling and overhead		1.10			Handling and overhead		1.10			Handling and overhead		1.10		
TOTAL COST PER CWT.		\$22.92			TOTAL COST PER CWT.		\$22.65			TOTAL COST PER CWT.		\$22.20		
TOTAL VALUE		22.90			TOTAL VALUE		31.41			TOTAL VALUE		20.36		
Cutting margin		\$.02			Cutting margin		\$.49			Cutting margin		\$.14		
Margin last week		.19			Margin last week		.44			Margin last week		.28		

## VEGETABLE OILS PRODUCTION

March factory production of vegetable oils, in pounds (with corresponding February production in parentheses), included: Cottonseed, crude, 153,918,000 (167,157,000), refined, 150,595,000 (141,105,000); peanut, crude, 6,266,000 (5,049,000), refined, 8,150,000 (8,180,000); corn, crude, 19,444,000 (18,114,000), refined, 17,895,000 (17,361,000); soybean, crude, 167,629,000 (151,137,000), refined, 137,081,000 (125,950,000); coconut, crude, 32,682,000 (23,014,000), refined, 21,522,000 (20,545,000).

Factory consumption was: Cottonseed, crude, 163,886,000 (153,279,000), refined, 133,361,000 (122,995,000); peanut, crude, 8,733,000 (8,667,000), refined, 7,642,000 (5,755,000); corn, crude, 19,263,000 (18,806,000), refined, 13,581,000 (13,669,000); soybean, crude, 151,644,000 (136,607,000), refined, 130,314,000 (103,591,000); coconut, crude, 42,566,000 (38,592,000), refined, 22,533,000 (17,838,000).

March 31 factory and warehouse stocks, compared with February 28, were as follows: Cottonseed, crude, 184,758,000 (198,729,000), refined, 242,512,000 (220,937,000); peanut, crude, 8,492,000 (10,147,000), refined, 7,247,000 (9,832,000); corn, crude, 11,941,000 (10,741,000), refined, 4,286,000 (3,906,000); soybean, crude, 128,019,000 (140,245,000), refined, 128,377,000 (119,744,000); coconut, crude, 64,224,000 (63,978,000), refined, 7,893,000 (11,423,000).

## MARGARINE PRODUCTION

Total production of uncolored margarine in March 1949 was 67,435,349 lbs., which compares with 65,815,374 lbs. in March 1948, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 67,090,617 lbs., compared with 68,673,002 lbs. in March 1948.

The March ingredient schedule of uncolored margarine was as follows:

	Mar., 1949 lbs.	Mar., 1948 lbs.
Butter flavor	3,210	308
Coconut oil		83,085
Corn oil	277,235	79,432
Cottonseed oil	34,729,674	35,475,981
Derivative of glycerine	92,445	100,233
Diacyl	109	313
Lecithin	101,783	94,855
Milk	11,319,302	11,066,905
Monostearine	35,984	64,789
Neutral lard	388,159	201,318
Oil of	358,057	141,636
Oil of stearine	297,907	252,253
Oil of tallow	42,540	16,153
Peanut oil	30,760	678,159
Salt	2,632,508	2,000,696
Soda (monocate oil)	46,896	48,314
Sodium sulphate acetate	8,313	4,056
Soya bean flakes		385
Soya bean oil	18,604,432	16,104,018
Vitamin concentrate	10,567	10,208
Totals	68,730,557	68,687,093

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended June 3:

	Week June 3	Previous week	Cor. wk. 1948
Cured meats, pounds	16,128,000	21,517,000	17,816,000
Fresh meats, pounds	47,107,000	37,776,000	23,770,000
Lard, pounds	4,848,000	5,002,000	2,757,000



# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)

June 8, 1949	
per lb.	
Native steers—	
Choice, 600/500	43 1/2 @ 45
Good, 500/400	42 1/2 @ 45
Good, 400/300	42 1/2 @ 45
Commercial, 500/400	41 @ 42
Utility, 400/300	40 @ 41
Commercial cows, 500/400	37 @ 39
Cas. & Cnt. cows, north	35 @ 36
350/ up	35 @ 36
Bologna bulls, north	35 1/2 @ 36
000/ up	35 1/2 @ 36

### STEER BEEF CUTS

500/700 Lb. Carcasses

(L.C.I. prices)

Choice:	
Hinds & ribs	54 @ 57
Hindquarters	53 @ 55
Rounds, flank off	50 @ 53
Loins, trimmed	76 @ 80
Loins & ribs (sets)	72 @ 74
Sirloins	66 @ 70
Forequarters	35 @ 37
Becks	37 @ 38
Chucks, square cut	38 @ 41
Ribs	56 @ 59
Briskets	34 @ 35

Good:	
Hinds & ribs	49 1/2 @ 51 1/2
Hindquarters	51 @ 54
Rounds, flank off	49 @ 53
Loins, trimmed	72 @ 74
Loins & ribs (sets)	63 @ 66
Sirloins	34 @ 36
Forequarters	34 @ 36
Becks	36 @ 38
Chucks, square cut	38 @ 41
Ribs	48 @ 52
Briskets	34 @ 35
Navels	14 @ 15
Plates	23 @ 25
Hind shanks	24 @ 26
Fore shanks	29 @ 31
Steer tenderloins, 5/7 lbs.	1.50 @ 1.60
Cow tenderloins, 5/ up	1.08

### BEEF PRODUCTS

(L.C.I. prices)

Tongues, selected, 3/ up	83 @ 84
Tongues, house run,	
fresh or froz.	25 @ 26
Brains	7 @ 7
Hearts	25 @ 26
Livers, selected	80 @ 81
Livers, regular	53 @ 55
Tripe, scalded	7 @ 7 1/2
Tripe, cooked	8 @ 9
Kidneys	21 @ 22
Lips, scalded	7 @ 7 1/2
Lips, unscalded	7 @ 7 1/2
Lungs	6 @ 6 1/2
Melts	6 1/2 @ 6 1/2
Udders	4 1/2 @ 4 1/2

### CALF & VEAL—HIDE OFF

Carcasses

(L.C.I. prices)

Choice, 80/130	45 @ 46
Good, 80/130	44 @ 45
Good, 150/170	41 @ 42
Commercial, 80/130	41 @ 42
Commercial, 150/170	34 @ 35
Utility, all weights	34 @ 35

### CARCASS LAMBS

(L.C.I. prices)

Choice, 40/50	90 @ 91
Good, 40/50	85 @ 88
Commercial, all weights	50

### CARCASS MUTTON

(L.C.I. prices)

Good, 70/ down	29 @ 30
Commercial, 70/ down	28 @ 29
Utility, all weights	28 @ 29

### WHOLESALE SMOKED

#### MEATS

(L.C.I. prices)

Fancy regular hams,	
14/18 lbs., parchment	50 @ 53
paper	50 @ 53
Fancy skinned hams,	
14/18 lbs., parchment	51 @ 55
paper	51 @ 55
14/18 lbs., parchment	53 @ 55
paper	53 @ 55
Fancy trim, brisket off	48 @ 48
bacon, 8 lbs. down, wrap	44 @ 45
Square cut seedless bacon,	
8 lbs. down, wrap	44 @ 45

## FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	48 1/2
Pork loins, regular,	52 1/2 @ 54 1/2
under 12 lbs.	53 @ 55
Pork loins, boness	53 @ 55
Shoulders, skinned, bone in,	
under 16 lbs.	37 1/2 @ 38
Picnics, 4/8 lbs.	36
6 to 12 oz.	34
Boston butts, 4/8 lbs.	41 @ 41 1/2
Boneless butts, c.t., 3/5	48 @ 49
Tenderloins	85 @ 87
Neck bones	15 @ 16
Livers	10 @ 10 1/2
Kidneys	19 @ 20
Brains	9 @ 9 1/2
Ears	9 @ 9 1/2
Scouts, front in.	9 @ 9 1/2
Feet, lean	7 @ 7 1/2

### FANCY MEATS

(L.C.I. prices)

Beef tongues, coraed	34 @ 35
Veal breads, under 6 oz.	87 @ 88
6 to 12 oz. up	88 @ 89
Calif tongues	24 @ 25
Lamb fries	85 @ 86
Ox tails, under 1/2 lb.	10 @ 10 1/2
Over 1/2 lb.	19 @ 20

### SAUSAGE MATERIALS—

#### FRESH

(L.C.I. prices)

Pork trim., reg. 50%	24 1/2 @ 25 1/2
Pork trim., spec. 85% lean	41 @ 42
Pork trim., ex. 95% lean	51 @ 52
Pork cheek meat, frmd.	34
Pork tongue	19 1/2 @ 20 1/2
Bull meat, boness	47 @ 48
Bon's cow meat, f.c., C.C.44 1/2	45 1/2 @ 46 1/2
Cow chucks, boness	48 1/2 @ 49
Beef trimmings	38 1/2 @ 39
Beef cheek & head meat,	
frmd.	34 @ 36
Shank meat	44 @ 45
Veal trimmings, bon's	44 @ 45

### SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to	
1 1/2 in., 180 pack	40 @ 47
Domestic rounds, over 1 1/2	
in., 140 pack	60 @ 60
Export rounds, wide, over	
1 1/2 in.	85 @ 85
Export rounds, narrow,	
1 1/2 in. under	90 @ 1.00
No. 1 weasands, 24 in. sp.	12 @ 14
No. 1 weasands, 22 in. sp.	11 @ 11
No. 2 weasands	6 @ 6
Middles, sewing, 1 1/2 @	
2 in. select, wide	1.15 @ 1.25
2 @ 2 1/2 in. select, wide	1.15 @ 1.25
Middles, select, extra	2 1/2 @ 2 1/2 in. @ 1.45
Middles, select, extra	2 1/2 in. @ 1.90 @ 2.00
Beef bungs, export No. 1	18 @ 19
Beef bungs, domestic	13 @ 13
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	17 @ 18
10-12 in. wide, flat	10 @ 13
8-10 in. wide, flat	6 @ 7
Pork casings:	
Extra narrow, 20 mm. &	
dn.	28.10 @ 28.10
Narrow, medium, 29 @	32 @ 32
mm.	2.95 @ 3.00
Medium, 32 @ 33 mm.	1.75 @ 1.75
Spec. medium, 35 @ 35 mm.	1.25 @ 1.30
Wide, 38 @ 43 mm.	1.25 @ 1.25
Export bungs, 34 in. cut	29 @ 30
Large prime bungs,	
34 in. cut	19 @ 20
Medium prime bungs,	
34 in. cut	13 @ 14
Small prime bungs	11 1/2 @ 12
Middles, per set, cap off	40 @ 49

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	43 1/2 @ 45
Pork sausage, bulk	39 @ 40
Frankfurters, sheep casings	50 1/2 @ 51
Frankfurters, hog casings	47 1/2 @ 48
Bologna	42 @ 44
Bologna, artificial casings	42 @ 43
Smoked liver, hog bungs	46
New Eng. lunch specialty	62 @ 64
Mixed luncheon spec. ch.	48
Tongues and blood	30 @ 32
Blood sausage	40 @ 42
Some	40 @ 42
Polish sausage, fresh	38 @ 40
Polish sausage, smoked	45 @ 45

## DRY SAUSAGE

(L.C.I. prices)

Cerrelat, ch. hog bungs	53
Thuringer	50
Farmer	50
Hofmeister	50
B. C. Salami	78
B. C. Salami, new com.	48
Genoa style salami, ch.	86
Pepperoni	70
Mortadella, new condition	48
Cappicola (cooked)	72
Italian style hams	74

## SEEDS AND HERBS

(L.C.I. prices)

	Ground	
	Whole for Saus.	
Caraway Seed	23 1/2 @ 27 1/2	
Cominos seed	20 @ 26	
Mustard ad., fcy.	22 @ 25	
Yel. Americans	19 @ 19	
Marjoram, Chilean	26 @ 30	
Oregano	22 @ 26	
Coriander, Morocco	13 @ 15 1/2	
Natural No. 1	44 @ 49	
Marjoram, French	44 @ 49	
Sage Dalmation	30 @ 35	
No. 1	30 @ 35	

## SPICES

(Basis Chgo., orig. bbls, bags, bales)

	Ground	
	Whole	
Allspice, prime	29 @ 33	
Resifted	31 @ 33	
Chili powder	27 @ 27	
Chili pepper	36 @ 39	
Cloves, Zanzibar	34 @ 38	
Ginger, Jam., unbl.	44 @ 48	
Ginger, African	32 @ 36	
Cochin	25 @ 29	
Mace, fcy. Banda		
East Indies	22 @ 22	

West Indies	1.17 @ 1.17
Mustard, flour, fcy.	30 @ 30
No. 1	26 @ 26
West India Nutmeg	52 @ 52
Paprika, Spanish	48 @ 44
Pepper, Cayenne	55 @ 55
Red No. 1	55 @ 55
Pepper	
Packers	1.02 @ 1.20
Pepper, black	1.02 @ 1.06
Pepper, white	1.06 @ 1.06
Pepper, Black	
Mainbar	1.02 @ 1.08
Black Lampong	1.02 @ 1.08

## CURING MATERIALS

Cwt.	
Nitrite of soda in 425-lb.	
bbls., del. or f.o.b. Chicago	\$ 8.89
Saltwater, n. ton, f.o.b. N. Y.	11.00
Dbl. refined gran.	8.89
Small crystals	14.49
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of	
soda	unquoted
Salt, in min. car of 60,000 lbs.	
only, paper sack f.o.b. Chgo.	
Granulated	Per ton
Medium	\$19.32
Rock, bulk, 40 ton cars,	
Detroit	10.74
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	5.85
Standard gran., f.o.b.	
refiners (2%)	7.85 @ 8.00
Packers' curing sugar, 25 lb.	
bags, f.o.b. Reserve, La.	
less 2%	7.00
Dextrose, per cwt.	
in paper bags, Chicago	7.00

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 8	San Francisco June 8	No. Portland June 8
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
400-500 lbs. ....	\$ 46.00@47.00	\$46.00@47.00	\$45.00@46.00
500-600 lbs. ....	45.00@46.00	45.00@46.00	44.00@45.00
Commercial:			
400-500 lbs. ....	41.00@44.00	41.00@43.00	41.00@44.00
Utility:			
400-500 lbs. ....	38.00@40.00	36.00@39.00	36.00@38.00
<b>COW:</b>			
Commercial, all wts. ....	34.00@35.00	36.00@38.00	36.00@37.00
Cutter, all wts. ....	31.00@33.00	32.00@34.00	33.00@34.00
<b>FRESH VEAL AND CALF: (Skin-Off)</b> (Skin-On)			
Choice:			
80-130 lbs. ....	.....	.....	42.00@43.00
Good:			
80-130 lbs. ....	.....	40.00@46.00	41.00@43.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
<b>SPRING LAMB:</b>			
Choice:			
40-50 lbs. ....	58.00@59.00	53.00@56.00	58.00@59.00
50-60 lbs. ....	58.00@59.00	.....	58.00@59.00
Good:			
40-50 lbs. ....	58.00@59.00	53.00@56.00	58.00@59.00
50-60 lbs. ....	57.00@59.00	.....	58.00@59.00
Commercial, all wts. ....	56.00@57.00	46.00@53.00	55.00@56.00
Utility, all wts. ....	54.00@56.00	42.00@46.00	.....
<b>MUTTON (EWE):</b>			
Good, 75 lbs. dn. ....	22.00@24.00	24.00@26.00	25.00@27.00
Commercial, 75 lbs. dn. ....	22.00@24.00	20.00@24.00	20.00@23.00
<b>FRESH PORK CARCASSES: (Packer Style)</b> (Shipper Style) (Shipper Style)			
80-120 lbs. ....	34.00@36.00	34.00@36.00	34.00@36.00
120-137 lbs. ....	34.50@35.50	32.00@34.00	33.00@34.00



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50-lb. drum, per lb.	34c
100-lb. drum, per lb.	33c
300-lb. barrel, per lb.	32c

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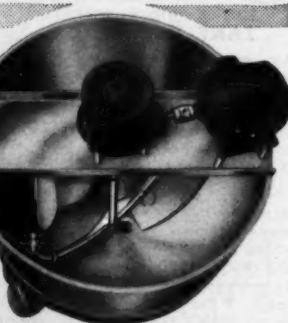
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The GROEN Model RA Agitator Kettle COMPLIES WITH THE MOST RIGID HEALTH DEPT. REQUIREMENTS. Exclusive GROEN detachable shaft coupling permits all agitator parts to be removed in a few seconds for thorough, SANITARY cleaning... and as instantly replaced. Yet parts or coupling cannot disengage in operation. Mixing is highly efficient. Large revolving scraper blades produce continual movement of contents away from heated wall and against baffle. Smaller blades at bottom prevent settling of unmixed portions. Bracket at top for thermometer into mixture. Details about this and our heavier-duty Model TA are given in Bulletin AK. Write for it. GROEN MFG. CO., 4551 W. Armitage Ave., Chicago 39, Ill.



**GROEN**  
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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BARS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JUNE 9, 1949

REGULAR HAMS

Fresh or Frozen

	S.P.
8-10	+45 1/4 n
10-12	+45 1/4 n
12-14	+45 1/4 n
14-16	+45 1/4 n

BOILING HAMS

Fresh or Frozen

	S.P.
16-18	+45 1/4 n
18-20	45n
20-22	44n

SKINNED HAMS

Fresh or Frozen

	S.P.
10-12	+47 1/4 @ 48
12-14	+47 1/4 @ 48
14-16	47 1/4 n
16-18	47 1/4 n
18-20	47 1/4 @ 47 1/4 n
20-22	46 @ 46 1/4
22-24	46 @ 46 1/4
24-26	39 1/4 @ 40
26-30	-34 @ 34 1/4
25-up, No. 2's	-31 @ 31 1/4

OTHER D.S. MEATS

Fresh or Frozen

	Cured
Regular plates 14n	14n
Clear plates... 9 1/4 n	9 1/4 n
Square jowls... 15 @ 15 1/4	15 1/4 @ 16 1/4
Jowl butts... 14 @ 14 1/4	14

PICNICS

Fresh or Frozen

	S.P.
4-6	35
4-8 Range...	33 1/2
6-8	33n
8-10	29 1/2
10-12	28 1/2
12-14	25 1/2
8-up, No. 2's	25 1/2
Inc.	-25 1/2

BELLIES

Fresh or Frozen

	Cured
6-8	31
8-10	31
10-12	29 1/2 @ 29 1/2
12-14	29
14-16	29
16-18	25 1/4 @ 25 1/4
18-20	24 1/4

D.S. BELLIES

	Clear
18-20	21 1/2 n
20-25	21
25-30	19
30-35	17 1/2
35-40	16 1/2
40-50	16

FAT BACKS

Green or Frozen

	Cured
6-8	9
8-10	9
10-12	9
12-14	9 1/4
14-16	9 1/4
16-18	9 1/4
18-20	9 1/4
20-25	9 1/4

### LARD FUTURES PRICES

MONDAY, JUNE 6, 1949

	Open	High	Low	Close
July 11.10	11.15	10.77 1/2	10.87 1/2	
Sept. 11.12 1/2	11.27 1/2	10.95	10.90	
Oct. 11.20	11.30	10.87 1/2	10.95	
Nov. 11.02 1/2	11.15	10.80	10.90b	
Dec. 11.10	11.20	10.90	11.00a	

Sales: 13,640,000 lbs.

Open interest at close Fri., June 3rd: July 817, Sept. 726, Oct. 190, Nov. 50, Dec. 22; at close Sat., June 4th: July 818, Sept. 729, Oct. 190, Nov. 92, and Dec. 39 lots.

TUESDAY, JUNE 7, 1949

	July	10.80	10.80	10.80a
Sept.	10.85-82 1/2	10.95	10.55	10.95
Oct.	10.87 1/2	10.95	10.65	10.95
Nov.	10.75	10.82 1/2	10.50	10.82 1/2
Dec.	10.80	10.90	10.52 1/2	10.90

Sales: 14,560,000 lbs.

Open interest at close Mon., June 6th: July 808, Sept. 746, Oct. 205, Nov. 100, and Dec. 56 lots.

WEDNESDAY, JUNE 8, 1949

	July	11.00	11.65	11.00	11.12 1/2
Sept.	11.15-35	11.55	11.05	11.10	
Oct.	11.45	11.45	11.10	11.12 1/2a	
Nov.	11.20	11.40	10.80	11.00b	
Dec.	11.35-50	11.50	10.82 1/2	11.02 1/2b	

Sales: 13,200,000 lbs.

Open interest at close Tues., June 7th: July 796, Sept. 761, Oct. 218, Nov. 113, and Dec. 92 lots.

THURSDAY, JUNE 9, 1949

	July	11.07 1/2	11.20	10.85	11.20
Sept.	11.10	11.25	10.80	11.25	
Oct.	11.05	11.27 1/2	10.85	11.22 1/2b	
Nov.	10.70	11.10	10.67 1/2	11.07 1/2b	
Dec.	10.82 1/2	11.15	10.67 1/2	11.15b	

Sales: 10,500,000 lbs.

Open interest at close Wed., June 8th: July 785, Sept. 753, Oct. 204, Nov. 112, and Dec. 100 lots.

FRIDAY, JUNE 10, 1949

	July	11.25	11.35	11.10	11.10b
Sept.	11.25	11.37 1/2	11.15	11.15b	
Oct.	11.20	11.35	11.02 1/2	11.10	
Nov.	11.10	11.22 1/2	10.87 1/2	10.90b	
Dec.	11.17 1/2	11.25	10.82 1/2	11.00a	

Sales: About 5,000,000 lbs.

Open interest at close Thurs., June 9th: July 762, Sept. 745, Oct. 207, Nov. 112, and Dec. 131 lots.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
June 4	11.75	11.00	10.00
June 6	11.50	11.00	10.00
June 7	11.50	11.00	10.00
June 8	11.50	11.00	10.00
June 9	11.30	11.00	10.00
June 10	11.30a	11.00n	10.00n

### CORN-HOG RATIO

The corn-hog price ratio at Chicago for the week ended June 4, 1949, was higher than a week earlier, and much more favorable than the ratio a year earlier. The ratio for barrows and gilts for the week of June 4 was 16.3, compared with 14.7 for the previous week and 9.2 for the week ending June 5, 1948. These ratios were based on No. 3 yellow corn selling at \$1.304 per bushel in the week of June 4, \$1.357 in the previous week and \$2.353 in the corresponding week of 1948.

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 4:

	Cattle	Calves	Hogs	Sheep
Salable	565	1,744	315	563
Total (incl. directs)	5,901	7,102	18,797	15,662
Previous week:				
Salable	527	2,175	334	1,703
Total (incl. directs)	5,102	7,109	23,461	22,709

\*Including hogs at 31st street.

### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chgo.	\$14.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	14.75
Kettle rend., tierces, f.o.b. Chgo.	15.50
Leaf, kettle rend., tierces, f.o.b. Chgo.	15.50
Neutral, tierces, f.o.b. Chicago	14.37 1/2
Standard Shortening... *N. & S.	18.00
Hydrogenated Shortening N. & S.	19.50

\*Del'd.

# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.L. prices)

June 8, 1949

per lb.

City

Choice	45	46
Good	44	45 1/2
Comm.		
Can. & cutter	36	39
Hot bull	30	40

### BEEF CUTS

(L.C.L. prices)

City

No. 1 ribs, 30 to 40 lbs.	54	58
No. 2 ribs, 30 to 40 lbs.	49	54
No. 1 short loins, untrimmed	65	72
No. 2 short loins, untrimmed	62	65
No. 1 hinds and ribs	55	58
No. 2 hinds and ribs	54	56
No. 3 hinds and ribs		
No. 1 top sirloins	64	66
No. 2 top sirloins	54	60
No. 1 rounds, N. Y. flank off	54	56
No. 2 rounds, N. Y. flank off	52	54
No. 1 chucks, non-Kosher	39	41
No. 2 chucks, non-Kosher	38	40
No. 3 chucks, non-Kosher		
No. 1 briskets	34	36
No. 2 briskets	34	36
No. 1 flanks	15	16
No. 2 flanks	15	16

### FRESH PORK CUTS

(L.C.L. prices)

Western

Boston butts, 4 to 8 lbs.	44	48
Pork loins, 12 lbs do.	58	61
Hams, regular, und. 14 lbs.	47	49
Hams, skinned, 14 lbs do.	49	51
Picnics, bone in, all weights	31	39
Pork trimmings, ex. lean	51	53
Pork trimmings, regular	25	27
Spareribs, under 8	43	45
Bellies, w. cut, seedless		
8/12	31	33
City		
Boston butts, 4/8	47	49
Shoulders, N. Y., 8/12	38	42
Pork loins, fr., 10/12 lbs	62	65
Hams, regular, under 14 lbs.	50	51
Hams, sknd., under 14 lbs.	52	53
Picnics, bone in, 4/8	37	40
Pork trim, ex. lean	52	54
Pork trim, regular	24 1/2	26
Spareribs, light	45	46

### FANCY MEATS

(L.C.L. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	89
12 oz. up	1.00
Beef kidneys	30
Beef livers, skinned	78
Lamb fries	53
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	30

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JUNE 8, 1949

All quotations in dollars per cwt.

### BEEF:

#### STEER:

Choice:	
850-900 lbs.	None
900-950 lbs.	None
950-1000 lbs.	44.50-46.00
1000-1100 lbs.	45.00-46.50
Good:	
850-900 lbs.	None
900-950 lbs.	44.50-45.50
950-1000 lbs.	44.00-45.00
1000-1100 lbs.	43.50-44.00
Commercial:	
850-900 lbs.	43.00-44.50
900-950 lbs.	43.00-44.50
Utility, all wts.	None

### COW:

Commercial, all wts.	36.00-38.00
Utility, all wts.	35.00-37.00
Cutter, all wts.	None
Canner, all wts.	None

### VEAL AND CALF:

#### SKIN OFF, CARCASS:

Choice:	
80-120 lbs.	44.00-46.00
120-170 lbs.	44.00-46.00
Good:	
50-80 lbs.	42.00-44.00
80-120 lbs.	42.00-44.00
120-170 lbs.	None

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	32.50-34.25
130 to 150 lbs.	32.50-34.25
150 to 170 lbs.	32.50-34.25
170 to 188 lbs.	32.50-34.25

## SPRING LAMBS

(L.C.L. prices)

Choice lambs	61	67
Good lambs	60	66
Legs	64	66
Hindquarters	64	66
Loins	73	78

## MUTTON

(L.C.L. prices)

Good, under 70 lbs.	Western	29	32
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## VEAL—SKIN OFF

(L.C.L. prices)

Choice carcass	44	46
Good carcass	42	44
Commercial carcass	39	42
Utility		

## BUTCHERS' FAT

(L.C.L. prices)

Shop fat	1 1/2
Breast fat	2
Edible suet	2
Indible suet	2

## FATS-OILS EXPORT

U. S. fats and oils exports, January-March, 1949:

	January-March 1949*	1948*
Commodity	6,625,000	1,241,090
Soybeans, bu.	16,184,000	17,085,000
Refined, lbs.	24,794,000	18,006,000
Crude, lbs.		
Cocunut oil:		
Refined, lbs.	1,002,000	4,951,000
Crude, lbs.	1,079,000	4,457,000
Cottonseed oil:		
Refined, lbs.	14,060,000	14,432,000
Crude, lbs.	10,528,000	1,648,000
Flaxseed, bu.	1,435,000	8,000
Linseed oil, lbs.	1,161,000	3,806,000
Peanuts:		
Shelled, lbs.	160,538,000	158,069,000
Not shelled, lbs.	2,088,000	2,364,000
Peanut oil, refined, lbs.	2,161,000	546,000
Cooking fats, lbs.	1,355,000	822,000
Lard, lbs.	181,942,000	96,032,000
Oleomargarine, lbs.	673,000	2,047,000
Tallow:		
Edible, lbs.	1,538,000	667,000
Indible, lbs.	63,682,000	5,892,000

\*Preliminary.

## LAMB AND MUTTON:

### LAMB:

Choice:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	None
50-60 lbs.	55.00-57.00
Good:	
30-40 lbs.	53.00-55.00
40-45 lbs.	52.00-55.00
45-50 lbs.	51.00-54.00
50-60 lbs.	50.00-52.00
Commercial, all wts.	42.00-50.00
Utility, all wts.	38.00-43.00

### MUTTON (EWE): 70 lbs. down:

Good	22.00-26.00
Commercial	19.00-22.00
Utility	None

### FRESH PORK CUTS: Loins No. 1: (BLADELESS INCL.)

8-10 lbs.	59.00-61.00
10-12 lbs.	59.00-61.00
12-16 lbs.	57.00-59.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	43.00-45.00

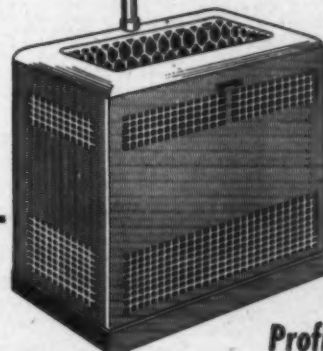
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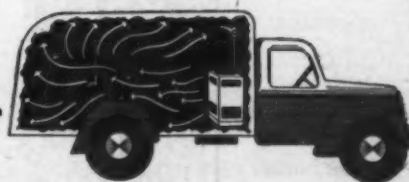
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# BY-PRODUCTS—FATS—OILS

## TALLOWES AND GREASES

Thursday, June 9, 1949

Following the rather broad trading in tallows and greases late last week, the market displayed a definite weakness. Large soapers entered the buying program Friday and procured a fair volume of product, basis 5½¢ on fancy tallow and 5½¢ for choice white grease. Trading was at a standstill in grains, lard and oil markets this week. Buyers were from ¼ to ½¢ apart in price.

Last Friday's selling included fancy tallow at 5½¢ and choice white grease at 5½¢. Yellow grease was offered at 5¢ but sold at 4½¢ in other quarters. Large soaper and consumer accounts were credited with buying a fair volume of product, with fancy tallow moving at 5½¢, prime at 5½¢, special at 5½¢, choice white grease at 5½¢, and yellow grease at 4½¢, all delivered Chicago.

Early this week, fancy tallow was reportedly sold delivered east on the basis of 6¢, equal to 5½¢, Chicago. Reports of low grade special tallow came from several quarters at 5 and 5½¢, delivered mid-east. About midweek, a few tanks of yellow grease sold at 4½¢, delivered Chicago. Tank of same grade moved in another quarter on the same basis. The market about weekend was reportedly weak. Trading continued light. Tank of prime tallow sold at 5½¢, delivered Chicago. Tank of choice white grease sold at 5½¢, Chicago basis. Car of yellow grease sold at 4½¢, in drums, f.o.b. Chicago. Offerings on prime tallow and choice white grease were reported at 5½¢, and bids were revealed at 5½¢.

**TALLOWES:** Weakness predominated this week, with most grades ¼¢ down. Edible tallow was quoted Thursday at 6¼¢ nominal, in carlots, delivered consuming points; fancy tallow, 5½¢ nominal; choice, 5½¢ nominal; prime, 5½¢; special, 5½¢; No. 1, 5¢ nominal;

## EASTERN FERTILIZER MARKET

New York, June 9, 1949

Trading was not quite as active as the previous week although some interest was noted in cracklings at a steady price of \$2.30 per unit, f.o.b. New York. No sales of blood were reported and demand was slow. Wet rendered tankage was well sold up and few offerings were noted.

## FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammonias	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 80% protein nominal f.o.b.	
Fish Factory, per unit	2.40
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	81.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.25
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76
Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$2.30

No. 3, 4½¢ nominal; and No. 2, 4¼¢ @ 4½¢ nominal.

**GREASES:** Declines were registered from ½ to ¼¢ this week. Choice white grease was quoted Thursday at 5¼¢ @ 5½¢; A-white, 5½¢ nominal; B-white, 5½¢ nominal; yellow, 4¼¢ @ 4½¢; house, 4½¢ nominal; brown, 4¢ nominal, and brown, 25 f.f.a., at 4½¢ nominal.

**GREASE OILS:** The market was unchanged this week, with selling relatively light. Demand was fair and production about normal. The quoted prices Thursday on all grades were un-

## BY-PRODUCTS MARKETS

(Chicago, Thursday, June 9, 1949.)

Blood	
Unit	Ammonia
Unground, per unit of ammonia	\$7.50
Digester Feed-Tankage Materials	
Wet rendered, unground, loose	
Low test	\$9.75 @ 10.00
High test	\$9.25 @ 9.50
Liquid stick tank care	8.00a
Packinghouse Feeds	
Carlots, per ton	
50% meat and bone scraps, bulk	120.00
55% meat scraps, bulk	132.00
50% feeding tankage, with bone, bulk	95.00a
60% digester tankage, bulk	110.00
80% blood meal, bagged	115.00 @ 120.00
65% BPL special steamed bone meal, bagged	85.00
Fertilizer Materials	
Per ton	
High grade tankage, ground	
10-11% ammonia	\$5.75 @ 6.00a
Bone tankage, unground, per ton	37.50 @ 40.00a
Hoof meal, per unit ammonia	\$7.00a
Dry Rendered Tankage	
Per unit	Protein
Cake	\$2.25 @ 2.30
Expeller	\$2.25 @ 2.30
Gelatin and Glue Stocks	
Per cwt.	
Calf trimmings (lined)	\$1.50 @ 2.00a
Hide trimmings (green, salted)	1.00
Sinews and plissies (green, salted)	1.00
Per ton	
Cattle jaws, skulls and knuckles	\$80.00a
Pig skin scraps and trim, per lb.	\$3.34
Animal Hair	
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	\$55.00 @ 57.50
Cattle switches	4¼ @ 5¼
Winter processed, gray, lb.	.13
Summer processed, gray, lb.	.76a

\*\*Quoted f.o.b. basis.  
\*Quoted Delivered basis.

changed from the previous week. No. 1 lard oil was quoted at 11¢, in drums, basis l.c.l., f.o.b. Chicago. Prime burning oil at 13½¢, and acidless tallow at 11¢.

**NEATSFOOT OILS:** Trading and interest continued good, with considerable export selling reported. Domestic demand lagged. Production was reportedly behind sales. Thursday's prices were again unchanged from last week. Pure neatsfoot oil was quoted at 17¢, basis drums, l.c.l., f.o.b. Chicago; 20-deg., at 23¢, and 15 deg. neatsfoot oil at 24¢.

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## VEGETABLE OILS

Thursday, June 9, 1949.

Further weakness was registered in the major crude vegetable oil market this week, with prices again dipping to lower levels. The unsettled position on lard, grains and allied oils kept buyers in the background. Early trading was dormant, with little activity reported. Buyers and sellers were apart in price ideas to the extent of  $\frac{1}{4}$  to  $\frac{1}{2}$ c.

**SOYBEAN OIL:** Asking prices were  $\frac{1}{4}$  to  $\frac{1}{2}$ c above buyer ideas. With bids on June shipment reported at  $9\frac{1}{4}$ c, some sales were negotiated at  $9\frac{1}{2}$ c. Some trading came to light at  $9\frac{1}{2}$ c on July shipments and July-August at  $9\frac{1}{4}$ c. Product for August-September was pegged at  $9\frac{1}{4}$ c. Thursday's closing quotation was reported at  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c, down  $\frac{1}{2}$ @ $\frac{1}{2}$ c below last week.

**CORN OIL:** A nominal market was reported this week. Product for June delivery was reportedly sold at  $10\frac{1}{4}$ c early. Later asking prices came to light at  $10\frac{1}{2}$ c, but unsold. Weakness was still in evidence by weekend, and trading about nil. The closing quotation Thursday was  $10\frac{1}{4}$ c nominal, representing a reduction of  $\frac{1}{4}$  to  $1\frac{1}{4}$ c below the quoted price last week.

**COCONUT OIL:** Further weakness was noted this week, with spot oil quoted at  $14\frac{1}{2}$ c and  $14\frac{1}{4}$ c asked. Opinion was expressed that supplies could be procured on a 14c level. Shipment

for July was quoted at  $12\frac{1}{2}$ c. Copra was reportedly offered at \$162.50 per short ton, c.i.f. West coast, with bids uncovered at \$155.00. The oil price Thursday was  $14\frac{1}{2}$ c paid, down  $\frac{1}{2}$ c.

**PEANUT OIL:** A quiet market was again in evidence this week, with light trading reported. Product for June and early July shipment was reported to have sold at  $11\frac{1}{4}$ c in the Southeast. Spot delivery was pegged nominally at  $11\frac{1}{2}$ c. Thursday's quotation was  $11\frac{1}{2}$ c nominal, a reduction of  $\frac{1}{4}$ c under the quoted price of the previous week.

**COTTONSEED OIL:** Following the declines in the N. Y. cottonseed oil futures market early this week, crude oils dipped again to lower levels. Early trading was reported in the Southeast at 9c and  $9\frac{1}{4}$ c in the Valley, and 9c in Texas. Slight advances were noted

about midweek, with some trading reported in the valley at  $9\frac{1}{2}$ c, and Texas at  $9\frac{1}{4}$ c a lb. By weekend, the market steadied, with Valley and Southeast quoted Thursday at  $9\frac{1}{4}$ @ $9\frac{1}{2}$ c, and Texas at  $9\frac{1}{4}$ c, all down  $\frac{1}{2}$  to  $\frac{1}{4}$ c from the quoted prices of last week.

The closing quotations in the N. Y. futures market were:

### MONDAY, JUNE 6, 1949

	Open	High	Low	Close	Pr. cl.
July .....	12.06	12.06	11.58	11.72	12.20
Sept. ....	11.70	11.70	11.24	11.40	11.65
Oct. ....	11.45	11.45	11.00	11.05	11.55
Dec. ....	11.42	11.42	11.90	10.91	11.54
Jan. ....	11.40	.....	.....	11.90	11.51
Mar. ....	11.40	.....	.....	10.91	11.51
May ('50) ..	11.40	.....	.....	10.91	11.51

Total sales: 363 contracts.

### TUESDAY, JUNE 7, 1949

	Open	High	Low	Close	Pr. cl.
July .....	11.71	11.84	11.58	11.81	11.72
Sept. ....	11.25	11.43	11.00	11.36	11.40
Oct. ....	11.05	11.10	10.85	11.10	11.05
Dec. ....	10.85	10.95	10.82	10.90	10.91
Jan. ....	11.05	.....	.....	11.00	10.90
Mar. ....	10.85	.....	.....	10.80	10.91
May ('50) ..	10.85	.....	.....	10.80	10.91

Total sales: 295 contracts.

### WEDNESDAY, JUNE 8, 1949

	Open	High	Low	Close	Pr. cl.
July .....	11.90	12.20	11.70	11.75	11.81
Sept. ....	11.51	11.70	11.29	11.27	11.36
Oct. ....	11.15	11.15	10.91	10.84	11.10
Dec. ....	10.90	10.95	10.65	10.71	10.80
Jan. ....	11.00	.....	.....	11.00	10.90
Mar. ....	10.80	.....	.....	10.70	10.80
May ('50) ..	10.80	.....	.....	10.70	10.80

Total sales: 306 contracts.

### THURSDAY, JUNE 9, 1949

	Open	High	Low	Close	Pr. cl.
July .....	11.70	12.00	11.50	11.97	11.75
Sept. ....	11.25	11.50	10.96	11.42	11.27
Oct. ....	10.80	11.02	10.65	11.07	10.84
Dec. ....	10.65	11.00	10.50	10.91	10.71
Jan. ....	11.05	.....	.....	11.01	10.70
Mar. ....	11.05	.....	.....	10.91	10.70
May ('50) ..	10.65	.....	.....	10.91	10.70

Total sales: 256 contracts.

\* Bid. † Nominal.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	$9\frac{1}{4}$ @ $9\frac{1}{2}$ n
Southeast .....	$9\frac{1}{4}$ @ $9\frac{1}{2}$ n
Texas .....	$9\frac{1}{2}$ n
Soybean oil, in tanks, f.o.b. mills	
Midwest .....	$9\frac{1}{4}$ @ $9\frac{1}{2}$ ax
Corn oil, in tanks, f.o.b. mills	$10\frac{1}{4}$ n
Coconut oil, Pacific Coast	$14\frac{1}{2}$ Pd.
Peanut oil, f.o.b. Southern points	$11\frac{1}{2}$ n
Cottonseed foods	
Midwest and West Coast	$1\frac{1}{4}$ @ $2\frac{1}{2}$ c
East .....	$1\frac{1}{4}$ @ $2\frac{1}{2}$ c

## OLEOMARGARINE

Prices f.o.b. Ohio.

White domestic, vegetable	25
White animal fat	25
Milk churned pastry	25
Water churned pastry	24

## Superior Packing Co.

Chicago



St. Paul

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Carlots

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**Vacuum Cooked Meats**

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### STANDARD CONVEYOR COMPANY

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# HIDES AND SKINS

**Summary: Activity in packer hides fairly broad—Heavy hides weak—Light hides in good demand at steady prices—Native steers about steady—Butt brands and Colorados down ½c—Light native and branded cows firm.**

## Chicago

**PACKER HIDES:** The packer hide market was stimulated this week with fairly liberal offerings and relatively broad trading at about steady prices. Heavy hides were inclined to be on the weak side while lighter weights sold at steady to firm prices. In a few instances, packers held out for higher figures, but in most cases sales were negotiated within or at about the quoted price ranges.

Movement of native steers continued moderate. Light native steers sold at 24c, while heavy natives moved at 19½c in most part, Chicago basis. Ex-light natives sold at 29@29½c, steady. Butt branded steers and Colorados displayed some weakness, and sold down ¼ to ½c, at 18½ and 18c, respectively. Light native cows sold at mixed prices, one sale involving 36/37 lb. weights at 29c, f.o.b. Fort Worth. Other sales were made at 25½ to 26½c. The wide spread in heavy cow hides continued. Branded

cows sold at steady to firmer levels. The volume of sales reported this week exceeded 80,000 hides, which included about 8,000 sold last Friday, and 6,000 West coast hides.

Early this week, one packer sold 1,500 May forward light native steers at 24c, Chicago basis. Another packer sold 1,000 all May, light native steers, river point origin, at 24c, basis Chicago. Later, 3,600 of the same description, May-June salting, were sold at 24c, Chicago basis. An outside packer sold 1,200 mixed ex-light and heavy native steers, May takeoff, at 29½ and 23c, respectively, basis Chicago. Another sold 1,000 Chicago mixed light and heavy native steers at 21c, and 4,500 Cedar Rapids and Kansas City all May salting heavy native steers at 19½c and light weights at 24c, all Chicago basis.

Fairly active trading was registered in heavy native steers, with about 11,000 hides reported during the current week. One packer sold 1,300 Kansas City and Wichita May heavy native steers at 19½c, and later 2,000 more, origin river points, on the same basis. Another packer sold 1,200 Sioux City, and 1,200 National Stock yards, heavy native steers, May takeoff, at 19½c, Chicago basis. About midweek, another sale came to light involving 2,400 of the same

description, May and June salting, at 19c, f.o.b. St. Joe and Sioux City. One packer sold 1,200 Kansas City heavy native steers, May salting, at 19½c, f.o.b. Later, 1,000 of the same description were sold at 19½c, Chicago basis.

Early this week, one packer sold 2,500 ex-light native steers, all May salting, origin Kansas City and Omaha, at 28½c and 28½c, respectively, f.o.b. Later, another packer sold total of 3,000 river point, May and June ex-light native steers at 29½c basis Chicago.

Late last week, one packer sold 2,000 butt branded steers, May take off, at 18½c, basis Chicago. This week one packer sold total of 2,500 Omaha, Cedar Rapids and Albert Lea butt brands, May forward takeoff, at 18½c, basis Chicago. Later, another sold 2,700 river point butt brands, May and June takeoff, same basis. About weekend, another packer sold 1,000 Chicago butt brands, same basis. Late last week, one sale of 3,500 May forward Colorados came to light, at 18c, Chicago freight equalized.

Mixed prices dominated the sales of light native cows. Late last week one packer sold 1,600 of this description at 25½c, f.o.b. St. Paul. Earlier, another packer sold 2,200 Fort Worth light native cows, 36/37 lb. averages, May salting, at 29c, f.o.b. Later, another packer sold 1,300 of the same, Omaha and Sioux City origin, at 26½c, and 1,200 St. Pauls, all May forward at 25½c, basis Chicago. One outside packer was credited with selling 5,000 of the same selection, all May forward, at 26c, basis Chicago.

A wide range in prices was again noted in the trading of heavy native cows. One packer sold 1,000 special cure Chicago heavy native cows at 23½c Chicago basis, and 1,400 of the same, May salting, at 24c, f.o.b. St. Paul. One outside packer sold 1,200 of the same, May-June takeoff, at 23c, Chicago basis. Another sold 3,900 heavy native cows at 20½c, f.o.b. St. Louis, Omaha and Sioux City, and 750 of the same selection on the basis of 24c, f.o.b. St. Paul. Later, one packer sold 1,000 heavy native cows, origin Sioux City, May takeoff, at 20½c, basis Chicago.

Early this week, one packer sold 1,200 light average branded cows at 21½c, f.o.b. Fort Worth. About midweek, another packer sold a 1,000 lot of the same, May takeoff, at 21c, and 1,200 Oklahoma City branded cows at 22½c, Chicago basis. Later, a sale of 4,500 of the same description was reported, origin river points, May-June takeoff, at 21c, Chicago basis.

Light trading was registered in packer bulls. Early this week, one packer sold 1,000 native bulls at 16½c, and brands at 15½c. Later, another packer sold 650 native bulls at 16½c, f.o.b. Milwaukee.

**OUTSIDE SMALL PACKER:** Prices continued mixed, with desirable light weight hides in demand, but few available.

**PACIFIC COAST:** Trading was confined to small packer selling at steady to firm prices. One small packer was



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# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week,
	Week ended	Previous	
	June 9, '49	Week	1948
Nat. str.	20 @24	21 @25	@27
Hvy. Tex. str.	@18½	@19	@25½
Hvy. butt			
brnd'd str.	@18½	@19	@25½
Hvy. Cal. str.	@18	@18½	@25
Ex-light Tex.			
str.	20½ @27	20½ @27	28½ @20n
Brnd'd cows	@21	20 @21	28 @28½n
Hvy. nat. cows	20½ @24	22½ @24½	28 @28½n
Lt. nat. cows	20½ @24½	20½ @26½	@30
Nat. bulls	@10½	10½ @17a	@18½
Brnd'd bulls	@15½	15½ @16a	@17½
Calfskins, Nor. 60	@65	60 @65	50 @55
Kips, Nor. nat.	@40	@46½	@37½
Kips, Nor. brnd	@47½	@44	@35
Slunks, reg.	@2.85	@2.85	@3.00
Slunks, shria.	@95n	90 @95n	1.00 @1.10

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	18½ @20½	19 @21	23 @27
Brnd'd all wts.	17½ @19½	18 @20	22 @26
Nat. bulls	13½ @14½	13½ @15	15 @16
Brnd'd bulls	12½ @13½	12½ @14	14 @15
Calfskins	40 @42	40 @42	40 @45n
Kips, nat.	28 @30	28 @30	25 @26n
Slunks, reg.	2.00 @2.25	2.00 @2.25	2.75 @3.00
Slunks	50 @75n	50 @75	

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

### COUNTRY HIDES

All-weights	15½ @17	15½ @17	19½ @21½
Bulls	@11½	@11½	13 @13½
Calfskins	23 @25	23 @25	23 @27n
Kipskins	29 @23	30 @23	22 @23n

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ETC.

Pkr. shearls.			
No. 1	@2.85	@2.85	3.55 @3.65
Dry pelts	28 @30n	28 @30n	@28½
Horsehides	9.00 @9.25	9.00 @9.25	9.50 @11.00

Meat is rich in iron and phosphorus.

## Provisions

The live hog top at Chicago Friday was \$21.75; the average, \$20. Provision prices were quoted as follows: Under 12 pork loins, 49@50; 10/14 green skinned hams, 48½; Boston butts, 39@39½; 16/ down pork shoulders, 36½@37; 3/down spareribs, 42@43; 8/12 fat backs, 10@10½; regular pork trimmings, 23@24; 18/20 DS bellies, 21½n; 4/6 green picnics, 35, and 8/up green picnics, 23½. P.S. loose lard was quoted at \$11.00 and P.S. lard in tierces at \$11.30.

## Cottonseed Oil

Closing cottonseed oil futures quotations at New York were: July 12.00; Sept. 11.33-32; Oct. 10.95b, 11.05ax; Dec. 10.82b, 10.90ax; Jan. 10.82n; Mar. 10.82b, 11.02ax; May 10.82b, 11.02ax. Sales totaled 145 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 3, 1949, were 6,431,000 lbs.; previous week, 6,732,000 lbs.; same week 1948, 5,637,000 lbs.; 1949 to date, 164,511,000 lbs.; corresponding period a year earlier, 147,964,000 lbs.

Shipments for the week ended June 3 totaled 3,252,000 lbs.; previous week, 5,151,000 lbs.; same week last year, 3,200,000 lbs.

credited with having sold 4,000 March and April steers hides at 15c, and May salting at 16c flat, f.o.b., and 2,000 cow hides, March and April takeoff at 17c, and May salting at 18c flat, f.o.b. shipping points.

**PACKER CALF AND KIPSKINS:** The packer calfskin market continued in a dull and dormant position with no trading reported. The market trend remained unchanged, with northern heavy native calfskins quotable at 65c, and light weights at 60c. Rumors that offerings will be submitted from several quarters next week came to light late.

Activity was revived in the kipskin market this week; however, trading was light, with some trading at advanced prices. One packer sold his May production on northern natives with river points included at 46½c, overweights at 41½c, and brands 2½c less, also a quantity of Oklahoma City native kips at 44c, and overweights at 39c.

**SHEEPSKINS:** Further activity came to light this week on packer shearlings, with a fair volume of product moved. Inquiry continued on all grades, and Mouton tanner interest was reportedly good. Again, sales were in excess of supply, with eastern buyers absorbing most of the current production. No. 1 shearlings were quoted this week at \$2.85 each; No. 2s, at \$2.10; No. 3s, at \$1.60, and No. 4s at \$1.00. One packer reported selling several mixed cars of all grades at the quoted levels. Another packer sold two mixed cars of 1s, 2s, and 3s, at the above quoted prices. Steady to firm prices continued on the three top grades.

A new crop of pickled skins is being released on the market. Unconfirmed rumors came to light of a small package of new crop pickled skins moving in an eastern market at \$11.25 per dozen. Other reports indicated offerings are available at \$11.00@12.00 per dozen.

Interior spring wool lambs were reportedly sold in two quarters this week. Trading however was light. Information relative to prices paid could not be confirmed.

## N. Y. HIDE FUTURES

### MONDAY, JUNE 6, 1949

	Open	High	Low	Close
June	19.45-40	19.45	19.18	19.18b
Sept.	19.35	19.35	19.06	19.24
Dec.	19.51b	19.50	19.32	19.38b
Mar.	19.30	19.00	19.00	19.00

Closing 21 to 32 points down; 115 lots.

### TUESDAY, JUNE 7, 1949

June	19.45-40	19.45	19.18	19.18b
Sept.	19.35	19.35	19.06	19.24
Dec.	19.51b	19.50	19.32	19.38b
Mar.	19.30	19.00	19.00	19.00

Closing 13 to 32 points down; 115 lots.

### WEDNESDAY, JUNE 8, 1949

June	19.05	19.10	18.70	18.82
Sept.	19.14	19.30	18.73	18.92-93b
Dec.	19.25	19.45	18.95	19.00
Mar.	18.90	18.64	18.64	18.60b

Closing 13 to 27 points lower; 76 lots.

### THURSDAY, JUNE 9, 1949

June	18.75b	18.80	18.60	18.95b
Sept.	18.80b	19.05	18.80	19.06b
Dec.	19.00	19.30	18.75	19.30
Mar.	18.50b	18.85	18.68	18.85

Closing 13 to 30 points up; 106 lots.

### FRIDAY, JUNE 10, 1949

June	19.00	19.20	18.95	18.95
Sept.	19.10	19.25	19.05	19.10
Dec.	19.25	19.40	19.30	19.30
Mar.	18.80b			18.85b

Closing unchanged to 1 point lower; sales 122 lots.

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# LIVESTOCK MARKETS *Weekly Review*

## Hogs, Lard and Lean Meat

(Continued from page 15.)

the so-called Brannan plan which presents intricate formulas as a basis for direct money payments on perishables to farmers to support their income. The Brannan proposal is different from the present law, known as the Aiken plan, in that all classes of livestock would be classed as basic commodities and would receive direct payments from the government under the Brannan plan whereas under the Aiken plan hogs are the only class of livestock on which price support has been announced and on these only until March 30, 1950, unless the Secretary of Agriculture elects to extend support beyond that date.

"The other important difference in the two plans is that the Brannan proposal would support income from these commodities, including livestock, at 110 per cent of parity, whereas the present law endeavors to support prices at somewhere between 60 and 90 per cent of parity. The 110 per cent of parity formula would, I believe, make it soon necessary for the Secretary of Agriculture to impose rigid production restrictions and marketing quotas. This would probably lead eventually to almost complete control of crop acreages, livestock production and the timing of marketings.

"I sense many difficulties in the administration of any cash payment plan to 5,000,000 farmers. The huge clerical problem involves large further additions to our federal bureaucracy, and there is some question in my mind as to whether the plan could be adequately audited. Yet the idea of encouraging increased meat consumption by letting meat prices find their economic level and making up the difference in cash to farmers is probably, from the standpoint of sound economics and national policy, the best price support plan which has yet been suggested. It is certainly

more sensible than the present product buying program which discourages consumption by raising the price to all Americans at the same time that it taxes them for the funds with which to buy up the surplus crops.

"It seems to me also that, if there must be price supports, it is better to concentrate support upon the final product of the farm—that is, livestock, poultry and dairy products—than on the feedstuffs with which these end-products are produced. Little is gained through locking up huge quantities of corn and other feed grains, which deteriorate despite all precautions, and which in the end have no possible use except as feed for farm meat and dairy animals or flocks. Outside of the strategic carry-over, the sooner these feedstuffs are converted into animals and their products, the better."

Earlier in his talk, Mr. Mayer discussed the "interesting relationship" between buying power and meat prices in relation to the national income. "As fresh meat is a perishable commodity in uncontrolled supply, values and prices work back from the consumer and not forward from the producer as some people erroneously think," he said. To substantiate the uncontrollability assertion, Mr. Mayer said that "we cannot regulate nor accurately predict the flow of livestock to market in any given month because each of the 5,000,000 livestock farmers in the country markets his livestock when he wishes—the more so since livestock, in contrast to all other crops except poultry, may be marketed in any stage of maturity.

"We packers became acutely conscious of the effect of the national income on prices in the early 30's when livestock and meat along with most other commodities dropped sharply in line with the decline of the national income from \$87,000,000,000 in 1929 to about \$40,000,000,000 in 1933.

"Rather careful research has developed the interesting and important fact that the retail value of meat from 1929 to 1940 stood with explainable small variations at about 5.8 per cent of the national disposable income. During the period of World War II, this percentage declined because of price control. During the years 1947 and 1948, after the abandonment of price control, about 6.4 per cent of the national income went into meat at retail, the rise being due to the fact that, with other consumer goods during those years difficult to buy, a greater percentage of the national income went into meat. Now the figure seems to be settling back to around 6 per cent.

"The interesting implications of this relationship are, of course, that to the extent to which the national income and livestock supply are predictable (the government is doing a pretty good job in both of these fields), the average price at which the livestock crop of a given year will move into consumption is predictable. Another inescapable conclusion is that since the livestock producer receives in any year only a given percentage of the national income, buying power, i.e., our industrial, largely urban prosperity, is the factor which determines the total income which producers will get for their livestock in any given year. Too much emphasis has in the past been placed upon price while total income from livestock has been understressed. Though the influence of price upon future action cannot be overlooked, it is a fact that the average price level of livestock and meat in any given year is the quotient of its national disposable income percentage divided by the supply of meat. Restriction of livestock production will bring about higher prices to be sure, but will not increase the farmers' and ranchers' total income from livestock because this is a function of total national income."

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 8, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations based on

hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$19.50-20.50	\$18.00-20.00	\$.....	\$.....	\$.....
140-160 lbs.....	20.25-21.25	19.50-21.25	19.00-19.75	19.25-20.00	.....
160-180 lbs.....	21.00-21.50	20.75-21.50	19.75-20.75	19.75-21.25	21.25-21.50
180-220 lbs.....	21.25-21.50	21.25-21.50	20.50-21.00	21.00-21.50	21.25-21.50
220-240 lbs.....	21.00-21.50	21.00-21.50	20.75-21.00	21.00-21.50	21.25-21.50
240-270 lbs.....	20.75-21.25	20.50-21.25	20.25-21.00	20.25-21.25	20.00-21.50
270-300 lbs.....	20.00-20.75	19.75-20.75	19.25-20.50	19.25-20.50	19.25-20.25
300-330 lbs.....	19.50-20.50	19.25-20.00	19.00-19.75	17.50-19.50	18.00-19.50
330-360 lbs.....	19.75-19.50	18.50-19.50	18.50-19.50	17.50-19.50	18.00-19.50

Medium:

160-220 lbs.....	19.25-21.25	20.00-21.00	18.75-20.00	18.50-21.00	.....
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SOWS:

Good and Choice:

270-330 lbs.....	18.25-18.50	18.25-18.75	17.75-18.00	16.75-18.50	17.25-18.00
330-360 lbs.....	18.00-18.50	17.75-18.25	17.75-18.00	16.75-18.50	17.25-18.00
360-400 lbs.....	17.00-18.00	17.60-18.00	17.25-17.75	16.75-18.50	17.25-18.00

Good:

400-450 lbs.....	16.00-17.50	16.00-17.00	17.00-17.50	15.00-17.25	15.75-17.50
450-550 lbs.....	15.00-17.00	15.00-16.25	16.00-16.75	15.00-17.25	15.75-17.50

Medium:

250-350 lbs.....	14.50-18.00	14.00-17.50	15.50-16.75	14.50-18.25	.....
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	17.50-19.50	16.00-19.00	.....	.....	.....
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	27.00-28.50	27.25-29.25	27.00-28.75	27.00-28.25	26.50-27.50
900-1100 lbs.....	27.00-28.50	27.50-29.50	27.00-28.75	27.00-28.50	26.75-28.00
1100-1300 lbs.....	27.00-28.50	27.50-29.50	26.75-28.50	27.00-28.50	26.50-28.00
1300-1500 lbs.....	26.75-28.00	26.75-29.50	26.25-28.00	26.75-28.25	26.25-28.00

STEERS, Good:

700-900 lbs.....	25.25-27.00	25.50-27.50	25.00-27.00	25.25-26.75	25.00-26.75
900-1100 lbs.....	25.25-27.00	25.50-27.50	25.00-27.00	25.25-26.75	25.00-26.75
1100-1300 lbs.....	25.25-27.00	25.50-27.50	24.75-28.75	25.25-26.75	25.00-26.75
1300-1500 lbs.....	25.00-26.75	25.25-27.25	24.50-28.50	25.00-26.75	25.00-26.75

STEERS, Medium:

700-1100 lbs.....	23.00-25.25	23.00-25.75	22.50-25.00	23.50-25.00	22.75-25.00
1100-1300 lbs.....	22.75-25.25	23.00-25.50	22.00-24.75	23.50-25.00	22.75-25.00

STEERS, Common:

700-1100 lbs.....	21.00-23.50	20.50-23.00	19.00-22.50	20.75-23.25	20.50-22.75
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HEIFERS, Choice:

600-800 lbs.....	26.75-28.00	27.00-28.50	26.75-28.50	26.25-27.25	26.00-27.00
800-1000 lbs.....	26.75-28.00	27.00-28.50	26.75-28.50	26.25-27.50	26.00-27.00

HEIFERS, Good:

600-800 lbs.....	25.25-26.75	25.50-27.00	25.00-26.75	25.25-26.25	24.50-26.00
800-1000 lbs.....	25.00-26.75	25.50-27.00	24.75-26.75	25.00-26.25	24.50-26.00

HEIFERS, Medium:

500-900 lbs.....	23.00-25.25	22.00-25.50	21.50-25.00	22.75-25.00	22.25-24.50
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HEIFERS, Common:

500-900 lbs.....	19.50-23.00	20.00-22.00	18.50-21.50	20.75-22.75	20.00-22.25
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COWS (All Weights):

Good .....	18.75-20.50	20.00-22.50	18.25-20.00	19.25-21.00	20.00-21.50
Medium .....	17.75-18.75	18.50-20.00	17.50-18.25	18.00-19.25	18.50-20.00
Cut. & com. ....	15.75-17.75	15.25-18.50	15.25-17.50	15.75-18.00	16.00-18.50
Canners .....	18.50-15.75	18.50-15.25	18.00-15.25	18.75-15.75	15.00-16.00

BULLS (Yrags. Excl.), All Weights:

Beef, good .....	21.00-21.75	22.00-23.25	21.00-22.50	19.75-21.00	20.50-21.50
Sausage, good .....	21.50-22.00	22.75-23.50	21.00-22.50	21.25-22.00	21.00-22.50
Sausage, medium .....	20.00-21.50	21.50-22.75	20.00-21.50	19.75-21.00	20.00-21.00
Sausage, cut. & com. ....	18.00-20.00	19.00-21.50	18.50-20.00	17.50-19.75	18.00-20.00

VEALERS (All Weights):

Good & choice.....	24.00-28.00	26.50-28.00	24.00-27.00	26.00-29.00	25.00-29.00
Com. & med.....	19.00-24.00	22.00-26.50	17.00-24.00	19.00-26.00	17.00-25.00
Cull, 75 lbs. up....	14.00-19.00	18.00-22.00	12.00-17.00	16.00-19.00	13.00-17.00

CALVES (500 lbs. down):

Good and choice.....	25.00-27.50	25.00-27.50	22.00-26.00	25.00-27.00	22.00-25.00
Com. & med.....	20.00-25.00	19.00-25.00	18.00-22.00	19.00-25.00	19.00-22.00
Cull .....	15.00-20.00	16.00-19.00	12.00-16.00	16.00-19.00	15.00-19.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Ch. (Closely std.) .....	.....	.....	.....	.....	.....
Good & choice*.....	29.00-31.00	28.00-30.00	30.00-31.00	.....	28.00-28.50
Medium & good*.....	26.00-28.50	24.00-28.00	26.00-29.75	.....	25.00-27.50
Common .....	22.00-24.50	21.00-24.00	22.50-25.75	.....	21.00-24.75

LAMBS (Shorn):

Ch. (Closely std.) .....	.....	.....	.....	.....	.....
Good & choice*.....	26.00-28.00	27.00-28.00	26.00-26.50	27.50-28.25	27.50-28.50
Med. & good*.....	22.00-26.00	22.00-26.00	22.50-25.75	24.25-27.25	24.50-27.25
Common .....	18.00-21.50	18.00-22.00	18.00-22.25	21.75-24.00	22.00-24.00

EWES (Shorn):

Good & choice*.....	9.00-10.00	9.00-10.25	8.00-10.50	9.00-10.50	9.50-10.00
Com. & medium.....	7.00-9.00	7.00-9.00	7.50-9.50	7.00-8.75	8.00-9.25

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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PHILADELPHIA 25—Earl McAdams, 701 Callowhill St.  
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ST. CLAIR, MICHIGAN

## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER, showing the number  
of livestock slaughtered at 13 centers  
for the week ended June 4, 1949.

### CATTLE

	Week ended June 4	Prev. week	Cor. week 1948
Chicago	22,450	22,839	16,984
Kansas City	11,918	12,484	14,884
Omaha	10,786	10,946	14,368
East St. Louis	5,689	6,346	7,100
St. Joseph	7,086	8,238	7,645
Sioux City	10,094	9,945	8,560
Wichita	3,289	3,902	3,141
New York & Jersey City	6,003	8,655	5,484
Okla. City	3,885	3,771	5,884
Cincinnati	4,331	4,382	4,880
Denver	6,787	8,133	6,191
St. Paul	14,172	15,745	13,254
Milwaukee	3,940	3,265	2,312
Totals	118,559	107,705	110,688

### HOGS

Chicago	56,143	53,828	41,518
Kansas City	11,734	11,725	15,131
Omaha	33,702	32,488	47,262
East St. Louis	24,664	22,488	36,152
St. Joseph	18,923	16,810	27,485
Sioux City	16,266	13,949	29,437
Wichita	3,940	4,307	2,576
New York & Jersey City	33,724	41,900	31,143
Okla. City	9,520	12,379	13,012
Cincinnati	10,112	13,319	12,675
Denver	7,900	8,450	8,240
St. Paul	21,216	22,158	33,789
Milwaukee	3,486	3,534	5,978
Totals	251,340	214,997	304,998

### SHEEP

Chicago	7,329	2,850	4,659
Kansas City	8,181	10,024	17,083
Omaha	6,083	10,126	10,126
East St. Louis	5,617	4,179	5,848
St. Joseph	19,261	7,077	9,685
Sioux City	3,435	2,779	4,563
Wichita	3,297	8,094	3,804
New York & Jersey City	24,836	33,226	27,451
Okla. City	4,559	5,836	9,296
Cincinnati	1,919	478	297
Denver	3,780	4,457	11,598
St. Paul	1,885	2,669	1,845
Milwaukee	311	297	272
Totals	89,593	77,966	106,542

\*Cattle and calves.

†Federally inspected slaughter, in-  
cluding direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local  
slaughter, including direct.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles,  
Calif., on Thursday, June 9:

### CATTLE:

Steers, med. to low	gd. \$25.00@27.25
Steers, com. & med.	20.00@23.50
Heifers, med.	22.00@25.00
Cows, med. & gd.	18.50@21.00
Cows, cut. & com.	15.50@18.25
Cows, canner	14.00@15.25
Bulls, med. & good.	22.00@24.00

### CALVES:

Calves, med. & gd.	\$23.50@26.00
--------------------	---------------

### HOGS:

Gd. & ch., 180-240	..\$21.25@22.50
Sows, gd. & ch.	16.25

### SPRING LAMBS:

Med. & gd.	.....
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### ST. LOUIS RECEIPTS

Livestock receipts at National Stock  
Yards for May, 1949:

	Cattle	Calves	Hogs	Sheep
Total by Rail	17,446	3,323	6,977	48,993
Total by truck	49,216	28,141	240,456	11,524
Total	66,662	31,464	247,433	60,417

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast  
markets, week ending June 2:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,900	1,025	2,900	475
N. Portland	1,785	400	1,300	1,139
San Francisco	1,029	525	1,150	6,550

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago  
Union Stockyards for current and  
comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 2	7,424	683	12,874	1,780
June 3	2,800	660	9,500	1,300
June 4	300	230	4,000	800
June 5	18,494	972	10,390	1,434
June 6	7,408	913	12,122	1,662
June 7	9,000	900	11,000	1,000
June 8	3,900	500	9,000	1,000

\*so far... 38,397 3,185 42,512 5,096  
Wk. ago... 28,984 2,904 33,619 3,836  
1948... 37,210 4,412 63,211 8,008  
1947... 35,885 4,004 42,128 8,594

\*Including 228 cattle, 1,250 calves,  
7,746 hogs and 2,584 sheep direct to  
packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 2	2,620	39	1,901	233
June 3	1,200	...	1,500	...
June 4	200	...	100	...
June 5	4,179	40	1,134	30
June 6	2,453	87	1,018	72
June 7	2,500	100	1,500	200
June 8	1,500	100	1,000	100

\*so far... 10,632 807 4,652 402  
Wk. ago... 8,908 98 3,308 728  
1948... 13,304 465 7,453 437  
1947... 18,502 304 3,288 1,360

### JUNE RECEIPTS

	1949	1948
Cattle	58,098	63,808
Calves	5,932	7,632
Hogs	78,408	129,074
Sheep	9,528	13,313

### JUNE SHIPMENTS

	1949	1948
Cattle	17,655	24,490
Hogs	10,236	22,025
Sheep	1,298	454

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chi-  
cago, week ended Thursday, June 9:

	Week ended June 9	Prev. week
Packers' purch.	34,586	23,543
Shippers' purch.	5,949	6,762
Total	40,526	30,325

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md.,  
on Thursday, June 9:

### CATTLE:

Steers, gd. & ch.	..\$27.75 only
Steers, med. & gd.	25.00@27.00
Steers, com. & med.	23.00@25.00
Steers, good	24.00@25.50
Heifers, com. & med.	19.00@22.00
Cows, gd.	21.00@23.00
Cows, com. & med.	17.50@20.50
Cows, can. & cut.	15.00@17.50
Bulls, gd.	21.50@29.25
Bulls, com. & med.	19.00@20.50

### CALVES:

Good & choice	25.00@28.00
Com. & med.	21.00@25.00
Calves, culls	12.00@20.00

### HOGS:

Gd. & ch., 180-225	..\$21.75@22.25
Sows, 450/down	17.25@17.50

### SPRING LAMBS:

Gd. & ch.	..\$28.00@29.00
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## CANADIAN KILL

Inspected slaughter in Can-  
ada, week ended May 28:

### CATTLE

	Week ended May 28	Same Week Last Year
Western Canada	9,735	9,809
Eastern Canada	12,187	8,663
Total	21,922	17,972

### HOGS

Western Canada	21,728	33,070
Eastern Canada	43,665	49,220
Total	65,393	82,290

### SHEEP

Western Canada	562	1,161
Eastern Canada	1,692	1,410
Total	2,254	2,571



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 4, 1949, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 5,431 hogs; Swift, 298 hogs; Wilson, 2,913 hogs; Agar, 4,154 hogs; Others, 13,008 hogs.  
Total: 19,988 cattle; 1,856 calves; 25,789 hogs; 2,250 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,277	409	3,292	848
Cudahy	1,360	328	252	792
Swift	1,853	676	1,148	2,748
Wilson	950	317	1,655	1,558
Central	540	25	5,887	2,235
Others	3,181	25	5,887	2,235
Totals	10,163	1,705	11,734	8,151

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,174	9,847	450	166
Cudahy	4,100	3,949	166	166
Swift	4,271	6,090	394	588
Wilson	2,570	3,206	588	588
Eagle	29	...	...	...
Greater Omaha	125	...	...	...
Hoffman	185	...	...	...
Rothschild	404	...	...	...
Roth	182	...	...	...
Klingman	1,394	...	...	...
Merchants	39	...	...	...
Others	7,886	...	...	...
Totals	19,293	30,327	1,595	1,595

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,438	1,577	7,241	2,981
Swift	2,678	2,805	7,357	2,836
Hunter	573	...	6,291	100
Hell	...	...	1,896	...
Krey	...	...	1,831	...
Laclede	...	...	884	...
Sicloff	...	...	1,064	...
Totals	5,680	4,382	24,664	5,617
Others	1,980	994	4,992	1,817
Shippers	2,278	968	16,723	...
Totals	9,947	6,344	46,379	7,434

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,456	346	7,267	6,740
Armour	2,448	423	6,854	104
Others	2,183	81	4,778	2,814
Totals	7,087	850	18,899	9,718

Does not include 72 cattle, 3,581 hogs and 2,357 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,474	24	7,269	588
Armour	3,633	51	7,678	1,058
Swift	3,439	17	2,026	658
Others	251	...	...	...
Shippers	14,086	64	7,848	1,513
Totals	25,495	156	24,977	3,817

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	856	434	2,837	2,835
Dold	65	...	700	...
Sunflower	19	...	40	...
Pioneer	...	...	...	...
Excel	591	...	...	...
Guggenheim	865	...	...	...
Others	1,393	...	363	462
Totals	3,289	434	3,940	3,297

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,008	2,487	8,426	802
Bartusch	551	...	...	...
Cudahy	737	1,185	...	497
Hyatt	815	28	...	...
Superior	1,400	...	...	...
Swift	5,641	2,495	12,790	586
Others	2,303	1,534	6,257	377
Totals	16,475	7,724	27,473	2,262

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	218	...	...	...
Cudahy	240	...	336	...
Swift	376	294	288	...
Wilson	153	26	...	...
Acme	370	4	...	...
Atlas	364	...	...	...
Clougherty	50	...	...	...
Coast	294	...	719	...
Herman	124	...	...	...
Luer	166	64	606	...
Union	321	...	...	...
United	248	...	...	...
Others	2,847	516	263	...
Totals	5,775	819	3,005	...

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,146	171	1,633	772
Wilson	1,051	354	1,849	784
Others	127	6	622	...
Totals	2,324	537	4,104	1,556

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	380
Kahn's	...	...	...	...
Lobrey	...	...	636	...
Schlachter	211	159	...	...
National	249	...	...	...
Wilson	2,018	840	1,896	690
Totals	2,474	900	11,476	1,379

Does not include 721 cattle bought direct. Market shipments for the week were 156 cattle, 1,815 calves, 1,091 hogs and 1,514 sheep.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,313	111	2,880	3,344
Swift	1,280	106	1,636	832
Cudahy	1,060	25	1,976	383
Wilson	580	...	...	...
Others	3,340	...	2,500	402
Totals	6,583	410	8,692	4,961

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,061	731	1,558	12,083
Swift	1,227	625	1,199	21,432
Rine	...	...	...	...
Bonnet	556	44	349	...
City	878	23	159	...
Roseenthal	253	29	...	...
Totals	3,905	1,454	3,265	33,535

### TOTAL PACKER PURCHASES

	Week ended June 4	Prev. week June 4	Cor. 1948*
Cattle	132,861	123,554	122,597
Hogs	219,980	218,947	331,397
Sheep	70,985	70,136	104,163

\*Totals do not include Los Angeles.

### CORN BELT DIRECT TRADING

Des Moines, Ia., June 9.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:  
160-180 lb. .... \$18.25@20.25  
180-240 lb. .... 20.25@20.75  
240-300 lb. .... 18.00@20.50  
300-360 lb. .... 18.25@20.00

Notes:  
270-360 lb. .... \$17.50@18.25  
400-550 lb. .... 14.25@17.00

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
June 3	36,000	34,000
June 4	31,500	31,000
June 5	32,000	Holiday
June 6	34,500	40,500
June 7	33,000	51,000
June 8	32,000	41,000

### LIVESTOCK RECEIPTS

Receipts at major markets, week ending June 4:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
June 4	195,000	335,000	136,000
May 28	225,000	379,000	225,000
1948	220,000	497,000	232,000
1947	283,000	421,000	311,000
1946	214,000	313,000	337,000

HOGS AT 11 MARKETS\* Wk. Ended:

	June 4	May 28	1948	1947	1946
June 4	271,000	...	...	...	...
May 28	306,000	...	...	...	...
1948	414,000	...	...	...	...
1947	358,000	...	...	...	...
1946	250,000	...	...	...	...

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
June 4	143,000	223,000	87,000
May 28	159,000	247,000	94,000
1948	147,000	352,000	108,000
1947	204,000	292,000	160,000
1946	150,000	212,000	160,000

\*Including directs.

### LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended May 28 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handweights
Toronto	\$21.75	\$25.00	\$30.60	\$30.26
Montreal	21.65	25.65	32.60	30.60†
Winnipeg	21.25	24.00	29.97	22.55
Calgary	20.75	23.50	29.82	22.50
Edmonton	21.20	21.60	30.10	23.06
Pr. Albert	20.75	21.00	29.35	...
Moore Jaw	...	19.50	29.35	...
Saskatoon	22.50	25.00	29.85	22.50
Regina	19.40	21.60	29.35	...
Vancouver	...	...	30.82	...

\*Dominion government premiums not included. †Per head.

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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending June 4, 1949..	20,545
Week ending June 4, 1949..	17,024	Week previous .....	64,790
Week previous .....	11,475	Same week year ago .....	15,702
Same week year ago .....	9,742		
COW:		PORK CURED AND SMOKED:	
Week ending June 4, 1949..	1,172	Week ending June 4, 1949..	1,273,090
Week previous .....	1,630	Week previous .....	787,412
Same week year ago .....	1,516	Same week year ago .....	513,584
BULL:		LARD AND PORK FAT:	
Week ending June 4, 1949..	943	Week ending June 4, 1949..	243,457
Week previous .....	873	Week previous .....	258,388
Same week year ago .....	519	Same week year ago .....	63,322
VEAL:			
Week ending June 4, 1949..	11,784	LOCAL SLAUGHTER	
Week previous .....	9,598	STEERS:	
Same week year ago .....	13,947	Week ending June 4, 1949..	4,745
LAMB:		Week previous .....	7,026
Week ending June 4, 1949..	30,182	Same week year ago .....	4,154
Week previous .....	22,044	COWS:	
Same week year ago .....	21,185	Week ending June 4, 1949..	766
MUTTON:		Week previous .....	1,068
Week ending June 4, 1949..	3,081	Same week year ago .....	510
Week previous .....	1,863	BULLS:	
Same week year ago .....	2,502	Week ending June 4, 1949..	492
HOG AND PIG:		Week previous .....	561
Week ending June 4, 1949..	16,335	Same week year ago .....	620
Week previous .....	12,000	CALVES:	
Same week year ago .....	5,965	Week ending June 4, 1949..	11,507
PORK CUTS:		Week previous .....	13,791
Week ending June 4, 1949..	2,225,353	Same week year ago .....	10,316
Week previous .....	1,460,941	HOGS:	
Same week year ago .....	1,895,376	Week ending June 4, 1949..	38,724
BEEF CUTS:		Week previous .....	41,900
Week ending June 4, 1949..	92,249	Same week year ago .....	31,143
Week previous .....	113,211	SHEEP:	
Same week year ago .....	152,617	Week ending June 4, 1949..	24,886
VEAL AND CALF:		Week previous .....	33,226
Week ending June 4, 1949..	28,552	Same week year ago .....	27,451
Week previous .....	17,679		
Same week year ago .....	7,426	Country dressed product at New York totaled 4,321 veal, 51 hogs and 30 lambs in addition to that shown above. Previous week: 4,754 veal, 14 hogs and 52 lambs. Same week 1948: 5,181 veal, 92 hogs and 37 lambs. †Incomplete.	
LAMB AND MUTTON:			
Week ending June 4, 1949..	484		
Week previous .....	5,028		
Same week year ago .....	4,582		

## WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended June 4, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	4,003	11,507	33,724	24,336
Baltimore, Philadelphia .....	3,473	1,003	17,522	532
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	9,862	3,952	46,593	4,991
Chicago, Ribura .....	22,450	7,898	56,143	7,329
St. Paul-Wisc. Group.....	22,967	18,914	61,161	4,501
St. Louis Area.....	9,657	10,372	54,265	11,416
Sioux City .....	9,219	136	17,249	3,054
Omaha .....	18,322	945	34,814	9,605
Kansas City .....	10,336	3,515	29,198	11,320
Iowa and So. Minn.....	14,098	6,657	155,935	16,445
SOUTHEAST*	3,526	1,508	11,744	...
SOUTH CENTRAL WEST*	18,143	4,099	39,801	43,502
ROCKY MOUNTAIN*	7,162	369	10,869	4,029
PACIFIC†	13,717	3,619	24,044	21,590
Grand total .....	109,565	74,219	575,872	162,810
Total week ago .....	185,298	87,115	627,702	172,235
Total same period 1948 .....	167,689	57,300	675,128	221,144
*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. †Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. ‡Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. §Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ¶Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. **Includes Denver, Colo., Ogden and Salt Lake City, Utah. ††Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.				
NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during April 1949—cattle, 76.3; calves, 65.6; hogs, 72.2; sheep and lambs, 82.9.				

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, with comparative figures for the previous week and the same week a year earlier, were as follows:

	Cattle	Calves	Hogs
Week ended June 3.....	1,410	323	4,497
Week previous .....	1,668	294	4,145
Cor. week last year .....	2,109	609	5,616

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## FOR PHILADELPHIA REPRESENTATION

contact

## ROMM & GREISLER

packinghouse brokers

403 Widener Building, Juniper & Chestnut Sts.

Philadelphia 7, Pa.

## WANTED

Tankage, Blood, Bonemeal, Cracklings, Hoofmeal

## FRANK R. JACKLE

Broker

405 Lexington Ave.

New York 17, N. Y.

## CLASSIFIED ADVERTISING

### POSITION WANTED

#### SAUSAGE EXPERT

Up-to-date with 40 years' practical and theoretical experience in the manufacture of a complete line of quality sausage, wieners, loaves and specialties, when necessary using own formulas of piquant seasoning, also hams and picnic rosettes for smoking, tenderized boiling and roasting. New curing and pumping methods with guarantee of best results. Artificial color on all kinds of sausage not necessary. Put in a real good system to make uniform product all year round at minimum cost price. Straighten out any sausage trouble in a short stay, also help trouble placing men where best qualified. I travel east, west, north and south to small, medium and large packing plants. Just write and you will hear from me. W-127, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Attention Los Angeles Packers

Executive here now and available from the mid-west with a proven record in pork operations with a major packer in the east. Will establish for you a pork operation or take one now operating, on salary and percentage. W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### OPPORTUNITY WANTED

COMPTROLLER-OFFICE MANAGER, young man 38, with 15 years' experience all phases accounting in large big four plant, supervision of personnel, desire place with a progressive concern in Rocky Mountain region or Pacific coast. Present earnings \$4500.00. W-128, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNED MEAT SALESMAN: Well known, selling to jobbers and chains in New York city and state, and Connecticut, seeking additional quality products on commission basis direct from packer. W-130, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

### POSITION WANTED

#### BEEF COOLER MAN

Experienced all phases beef cooler and loading operations, offal handling and packaging. Beef grading and selection. Now employed as assistant superintendent in small plant slaughtering 600 to 800 cattle weekly. Best references. W-131, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### PLANT SUPERINTENDENT

Thoroughly experienced, all departments, excellent training for large or small plant, assume full charge, operate with low costs, produce quality products, available soon. W-132, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING FOREMAN: Edible and inedible departments, wet or dry, refinery, stock feeds, hides. W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Experienced both large and small plants. Prefer medium sized plant in east. Good character and excellent references. W-133, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

CARING FOREMAN: 30 years' experience, 23 years with one firm. Will go anywhere. W-134, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

### HELP WANTED

GENERAL MANAGER: Middle aged, complete charge of rendering business. Excellent opportunity. State experience, give references and salary. SOLICITOR: Ambitious, to make contacts for fat rendering business. Good opportunity. W-105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

SAUSAGE MAKER: Must be capable of taking complete charge of sausage kitchen in federally inspected house. Must be thoroughly familiar with entire operation, including smoking and cooking. Give references and references. Midwest territory experience preferred. W-134, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES PROMOTION MANAGER wanted. Experienced in sales of quality line of sausage, pork products, beef and veal, and capable of efficiently controlling and managing complete sales organization in medium sized plant. Furnish past experience and give reference. Box 630, Wheeling, W. Va.

FOREMAN wanted to take charge of meat boning department. Must possess intimate knowledge of sausage production and meat curing operations. W-115, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BROKER: Wanted experienced provision broker for packinghouse trader for large Chicago broker. Replies held in strictest confidence. Must include background, experience and salary requirements in reply. W-136, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted. 30 to 42 years of age. Steady job and good wages for man with ability and excellent references. Write Deifrate Packing Co., Box 276, Sloan, Pa.

SPECIALTY sausage loaf man. Must be able to make 14 quality loaves and specialty items for a progressive Chicago plant. W-140, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted for new plant opening in southern Florida about July 1st. Give age, experience and references in first letter. W-141, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise: All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed not sold. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### ICE MACHINES

- 15 Ton Plant consisting of (1) 5 x 5 York Model D-8, (1) 5 x 5 York Model D-6 compressors & flywheels, (1) Condenser and (1) Receiver, with valves, gages and panel. \$1750.00
- 25 Ton G. E. Freon Ice Machine, Type CM104T, 23" dia. flywheel for 8 v-belts. Less motor. 750.00
- 6 1/2 x 6 1/2 York Ice machine, Model Y-15, Compressor and flywheel. 450.00
- 6 x 6 York Ice machine, Model Y-15, Compressor and flywheel. 400.00
- We have a large assortment of smaller units in stock. Send us your inquiries.

## Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

Chicapeaks 3-5300

Single items or complete plants bought and sold.

### MEAT PACKERS—ATTENTION

- 2—Anco #261 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #166 Meat Grinder, belt driven.
- 1—Steel 2000 gallon jacketed, agitated, Kettle.
- 12—Stainless jacketed Kettles, 80, 40, 60, 80 gallon.
- 30—Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon.
- Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
- 1—Cleveland Meat Grinder, type TB-B. 15 HP Motor.
- 2—Anco 2'x6' and 1—Anco 4'x9' Lard Rolls. Send us your inquiries.
- WHAT HAVE YOU FOR SALE?
- Consolidated Products Company, Inc.  
14-19 Park Row New York 7, N. Y.  
Phone—Barclay 7-6000

FOR SALE: 1000 Used Galv. Wire Baskets 8 1/2" x 12 1/2" x 1 1/2" deep, inside top; 27 1/2" x 10", inside bottom; 3/4" rod frame and handles, 8 ga. wire—can be nested or stacked. Not rusted, \$2.50 ea.

2000 Used Anco Hog Trolleys #4 Standard, \$0.50 ea.

2000 Used Anco Hog Gambrels #3 Stainless Steel—\$1.00 ea.

### OSCAR MAYER & CO. (PA.)

3650 Grays Ferry Ave.  
Philadelphia 1, Pa.

For Sale:

- 1—Large Frick Ammonia Condenser, 104—2 inch flues, 18 feet long, 60 ton capacity, 60° cooling water.
- 1—Small Frick Condenser, 5 stands, 7 flues, 18 feet long, 40 ton capacity, 60° cooling water.
- 1—Centrifugal Pump, 350 gallon per minute.
- All equipment in good condition, at bargain price.
- SCHMIDT PACKING & ICE CO.  
North End Fulton Avenue Evansville, Indiana

### PLANTS FOR SALE

FOR SALE or LEASE: Small packing plant and six room modern home. 8 acres land, barns and lots in heart of good livestock area in southeast Missouri. Killing capacity 180 hogs, 60 cattle weekly. 3050 sq. ft. of floor space, 800 sq. ft. cooler space. New automatic controlled smoke house. One third down, mortgage on balance. FS-109, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Meat plant, building, equipment, refrigerated trucks. Business grosses \$125,000.00 per month. MUST SELL. Price \$210,000.00. Terms arranged. Broker, Detroit, Michigan. FS-110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR QUICK SALE or LONG LEASE: Slaughtering plant, Union Stock Yards, Chicago, government inspection, killing capacity 4 to 500 thousand hogs. 75 to 80 thousand cattle annually. Ample refrigeration, switch track facilities. FS-118, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### Equipment for Sale Priced to Sell

- 500# Sausage stuffer—Randall, 2 cocks, 6 tubes.
- 1500# Buffalo meat mixer.
- 100# Buffalo silent cutter, 10 HP.
- Boas #5 1/2 silent cutter, 15 HP.
- Enterprise grinder—15 HP.
- Sanders grinder, 15 and 20 HP.
- Kleen Kut grinder, 7 1/2 HP.
- Hussman Grinder, 1 1/2 HP, new.
- 3—Scrapple jacketed kettles & agitators, 125 gal.
- 2—Aluminum jacketed kettles, 60 & 80 gal.
- 2—Electric band saws, new, Do-All.
- 1—Electric band saw, used, Jim Vaughan.
- 8—Sausage smoke cages, 42x42, 3 stations.
- 700—Stainless 3 wire smoke sticks, 42".
- 200—Aluminum 3 wire smoke sticks, 42".
- Electric time clock, Cincinnati, like new.
- Ice crusher, belt drive, needs 2 HP motor.
- Hog-Tooth & Ethmoid cleaner.
- Calvert bacon skinner, 1/4 HP.
- 2—A. N. Bacon slicing machines & conveyors.
- Tobin Bacon Press.
- Boas Hog Dehalzer, grate still, operating.
- Boas Hog Hoist, junior jerkless, used.
- Boas Hog Hoist, junior jerkless, new.
- Boas Beef Head splitting machine, new.
- A. N. Hoof Puller, new.
- Grundler crusher & Pulverizer, 3 HP, new.
- Track scales, trolleys, tracking shackles, gambrels and many other items.

### CHARLES ABRAMS

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Phone: WA 3-3218

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Moylan, Pennsylvania.

## BUSINESS OPPORTUNITIES

FOR SALE: Complete process and know how of manufacturing "SKIN" prophylactics from sheep bung caps. Will set up plant anywhere. FS-119, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SLAUGHTER HOUSE wanted, suitable for horse slaughtering. Must be modern, having rendering equipment, located in Illinois within 250 miles of Chicago. W-135, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: A full line of fresh meats and provisions and canned meat foods for Miami and vicinity territory on a car route representative basis. I have a ready market for same. Reply to Alex Heilman, 3150 Sheridan Ave., Miami Beach, Florida.

### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.  
M & M Publishing Co.,  
P.O. Box 6669 Los Angeles 22, Calif.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
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407 SO. DEARBORN ST., CHICAGO 5, ILL.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, suitable for prompt shipment unless otherwise stated at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

### Sausage & Smokehouse

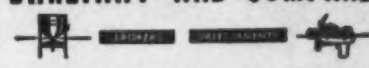
- 8338—STUFFER: Boas, 200#... \$ 450.00
- 9508—STUFFER UNIT: Boas 400# Stuffer, complete with 1 1/2 HP air compressor & tank, NEW Boas 1 1/2 Meat Dispenser... 750.00
- 9504—VACUUM MIXER: Buffalo #35, chain driven... Bids requested
- 9506—VACUUM MIXER: Buffalo #4A, 1000# cap., 10 HP motor, excel. cond. 1100.00
- 7978—MIXER: Buffalo #28, 700# cap., 7 1/2 HP motor, record, & gun... 600.00
- 8087—VACUUM MIXER: Buffalo #28, 7 1/2 HP motor & starter... 750.00
- 8766—MIXER: Buffalo #4A, 1000# cap., 7 1/2 HP motor, starting compensator, guar. A-1 cond... 500.00
- 8406—DERINDER: #280 Globe O'Connor, extra parts, excel. cond... 1200.00
- 9464—TY LINKER: Automatic, recently overhauled... 1575.00
- 9428—FLAK ICE: York, model, DIB 1A, self-contained, record, by York... 1200.00
- 8111—BAKE OVEN: Superior, Style OR 24, 6er, #2, motor drive, complete... 1175.00
- 8540—LOAF OVEN: Adams, Model #1, revolving type, 92 loaf, excel. cond... 960.00
- A tender who lost his permit to build has following equipment for sale at drastically reduced prices:
- 8580—COOKERS: (2) American, 5 x 8, V-belts & pulleys for direct drive, 2 new 15 HP motors & starters, ea... \$1850.00
- 8592—COOKER: NEW, Jordan, 4 x 10, 20 HP motor & starter... 3560.00
- 8581—CRACKLING BREAKER: Sprout Waldron, belt drive, 30 HP motor, starter... 600.00
- 8582—ATTRITION MILL: Williams, 20 HP motor & starter... 425.00
- 8583—MAGNETIC SEPARATOR: Dings, 5 HP motor, generator, magnetic pulley, brushes, used with Hammer Mill below... 425.00
- 8590—HAMMER MILL: Stodman, type 20 x 18, 40 HP motor, extra set unused hammers, 2 extra sets unused hammers, 2 extra screens... 665.00
- 8584—MIXER: Haines, 10 HP motor & starter, 1 ton cap., excel. cond... 425.00
- 8586—CATCH TANK: For grease, steel, 8' x 5' x 4', steam coils... 250.00
- 8587—TANKS: (2) 2' colls, 7 1/2 x 2 1/2 inch chss top, 12" manhole, screw lid, 80 drums cap., each... 280.00
- 8588—TANK: 5' x 5' x 4' deep, 4" steam jacketed bottom, colls around sides, agitator, two 80" pulleys open top... 250.00
- 8586—BLOWER: Boas, No. D 2340, NEW... 650.00
- 8580—SHREDDER: Boas #2705, size 30, left hand discharge, std. drip proof motor, V-belt drive, Korfund Vibro Insulator... 2200.00
- 8591—BEEF HOIST: Anco #2478, LIKE NEW, electric, 5 HP motor... 550.00
- 8593—DRAG CHAIN CONVEYOR: 18' long, 10 1/2" x 18", vertical or horizontal use... 100.00
- 8823—BOILER: Vogt 150 HP HRT, 36" with 90" new stack... 2100.00

### Rendering, Lard & Miscellaneous

- 9408—EXPELLER: Anderson #1, model 1978, complete, well maintained... \$ 750.00
- 9506—AMMONIA COMPRESSOR: Vilter, 4 x 4, self contained, 7 1/2 HP motor, flat belt drive... 400.00
- 8406—CRACKLING PRESS: 60 ton, gear reduction drive, New pump, no motor.
- 9501—PRESS: Thomas Albright, 150 ton, Year post, steam drive pump... 1150.00
- 9502—PRESSURE COOKER: Jordan, 4 x 7, 80# jacket pressure, 40# internal pressure, used 8 months, no motor or steam gauges... 2200.00
- 9094—DEHAIRERS: (2) Baby Boas, 7 1/2 HP motor, V-belt drive, good as new, guar., each... 1000.00
- 7974—TRIPLE WASHER: Dapps #2, 36" cyl., gear hand motor driven... 450.00

Telephone, Wire or Write If interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 24, ILL. • 3 Hldrks 3-3313

SPECIALISTS  
In Used, Rebuilt and New Packing House  
Machinery, Equipment and Supplies





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**PORK • BEEF • LAMB • VEAL**

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**LARD • CANNED MEATS**


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*While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.*

*The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.*

## Stainless Steel for Satisfaction-Plus



Hundreds of users attribute a large portion of their boiled ham business to the improvements they have attained by using ANCO Ham Retainers. These Stainless Steel Retainers are DURABLE — CONVENIENT — SANITARY. Patented spring covers insure uniform firmness and shape without using a press. Write for prices.

**THE ALLBRIGHT-NELL CO.**

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*The better it looks...*



*the better it sells!*



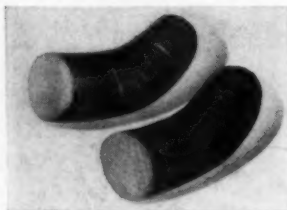
*And your sausage  
looks better—  
and sells better in*

**SWIFT'S SELECTED  
NATURAL CASINGS!**

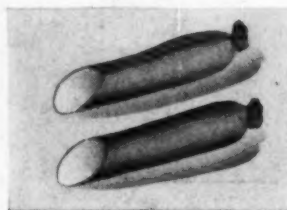
**SWIFT'S BEEF ROUNDS** are economical casings of fine quality. Carefully processed and calibrated to bring you faster stuffing and more uniform products. For your best sausage grades of Ring Bologna, Polish Sausage, Liver Sausage, etc.



**SWIFT'S BEEF BUNG CAPS**—Closely fattened to improve finished appearance, Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.



**SWIFT'S PORK BUNGS**—Uniform and superior quality casings for Liver Sausage and Dry Sausage. As with all other Swift Selected Natural Casings, these are carefully graded and selected for value and satisfaction.



**T**HE final test of a natural casing is whether it makes your sausage "look good" to consumers when they see it in meat cases. For the better it looks—the better it sells!

Because this "eye appeal" influences your sausage sales, always specify Swift's Selected Natural Casings. For these finest casings meet every requirement for quality sausage and specialty meats manufacture.

They're uniform in size, length and strength—precision measured, tested by pressure and carefully checked for freedom from flaws.

And during processing these selected casings allow an even smoke penetration . . . seal in the flavor and juice.

So when you order Beef Rounds, Pork Bungs and other natural casings—make sure you get Swift's Selected Natural Casings. They'll make your sausage look better—sell better. Order from your Swift salesman, or, wire, write or phone the nearest Swift Branch Office.

**SWIFT & COMPANY**



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